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BOOK IV

VEGETABLES, FRUITS, AND CEREALS

BREAD AND CAKES

SALADS AND RELISHES

ICES, PASTRY, AND OTHER DESSERTS

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Modern Cooking
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CHRISTINE TERHUNE HERRICK

EDITOR-IN-CHIEF

Author of "The Little Dinner," "The Chafing-Dish Supper," etc.,
and associate author with

MARION HARLAND

of the National Cook
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AND

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VEGETABLES

Potato Cakes

Take a supply of boiled and mashed potatoes, and, while hot, mould them into balls the size of an egg. Place them upon a buttered tin sheet. Brush a beaten egg over the top of the cakes and place them in the oven to brown. Slide them on a hot platter with a knife-blade.

The cakes may also be moulded in a small after-dinner coffee-cup. The potato, when moulded, will slip out easily if the inside of the cup has been first wet with water. These may be garnished with parsley.

Browned Mashed Potatoes

Take a strong vegetable dish and butter the inside. Fill it with hot mashed potato. Cover the top with butter, and sift a little flour over it. Place it in a hot oven to brown slightly.

Lyonnaise Potatoes

Cold boiled potatoes; chopped onion; butter; chopped parsley; drippings or lard; seasoning.

Cut the potatoes in dice. Put 2 tablespoonfuls of butter and one of drippings or lard, for each quart of potatoes used, in a frying-pan and

melt over the fire. As soon as the butter is melted, add 1 tablespoonful of chopped onion for each quart of potato, and fry only until it turns yellow. Then add the potato, and season. Stir constantly with a fork so as not to break the potato. After five minutes add the chopped parsley, and cook two minutes longer. Warm the dish before serving.

Stuffed Potatoes

8 potatoes; whites of 4 eggs; $\frac{1}{2}$ cupful of boiling milk; 1 tablespoonful of butter; seasoning.

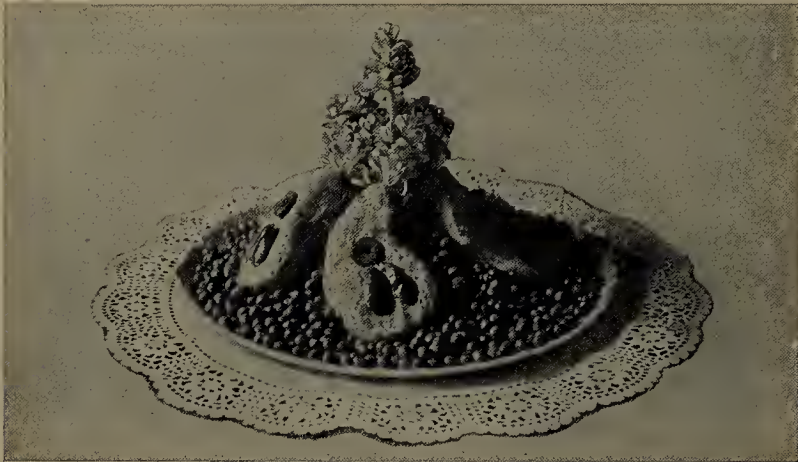
Select only large and perfect potatoes. Wash and scrub well, but do not break the skin. Bake them for forty-five minutes in a moderate oven. When done, cut them in two lengthwise; scoop out the potato and place it in a heated dish and mash it well. Add the seasoning, butter, and milk. Beat all up together and add the whites of 2 eggs. Refill the skins with the mixture, and pour the whites of the other 2 eggs over the filled skins. Brown in the oven.

French Fried Potatoes

Choose small potatoes; peel them, and cut them lengthwise into quarters or eighths, like pieces of orange or the quarters of apples. Let them stand for half an hour in very cold water to extract the starch. Dry each piece carefully



Potato Basket



Vegetable Cutlets



Sweet Potato Soufflé

Courtesy of the Delineator.

on cloth. Fry them in hot fat in a frying-basket for ten minutes. Do not fill the basket too full. Drain carefully from fat. Sprinkle with salt and serve hot.

Fried Raw Potatoes

Slice crosswise half a dozen potatoes very thin—as thin as wafers. Melt in a frying-pan 1 tablespoonful each of lard and butter. When this boils, place in it the sliced potatoes. Season them, then cover tightly to let the steam assist in the cooking, and fry to a golden brown, turning them when necessary. To be served very hot.

Fried Potato Balls

With a vegetable scoop cut out little balls from large, pared, raw potatoes. Let them soak for half an hour in very cold or ice water, to remove the starch. Drain and dry on a cloth. Then fry in hot fat for ten minutes in a frying-basket. Drain well, season, and serve hot. They may be garnished with chopped parsley.

The potato balls may also be cut from cold, cooked potatoes, and browned in the same way. They may be served with boiled fish.

Potatoes au Gratin

2 tablespoonfuls of butter; 1 pint baked potatoes; 1 tablespoonful of flour; $\frac{1}{3}$ cupful

grated cheese; 2 cupfuls of milk; $\frac{1}{2}$ cupful fine bread crumbs; yolks of 2 eggs; seasoning.

Melt the butter, then add the flour, and boil for a minute. Stir in the milk until the sauce thickens perfectly smooth. Add the seasoning and the beaten eggs. Slice the potatoes and place in a deep baking-dish. Pour the sauce over them, then sprinkle over the top the grated cheese and the bread crumbs. Brown lightly in a hot oven for ten minutes. Serve at once.

Baked Potatoes

Choose fine, smooth potatoes of equal size, and bake; as soon as tender remove from oven, cut in halves or cut off the top lengthwise; scoop out the inside of the potato, mash it fine; season with tablespoonful of butter, 4 tablespoonfuls of cream, salt and pepper to taste; beat until very light, then replace in the jackets. If cut in halves, fill the 2 halves level full and press them together. If the opening has been made on the side, fill the cavity rounding full, brush over with yolk of an egg, and place in the oven until a nice brown.

Potato Puff

1 pint of hot mashed potatoes; $\frac{1}{2}$ cupful of hot milk or cream; 1 tablespoonful of butter; 2 eggs; 1 tablespoonful of chopped parsley; seasoning.

Mash the potatoes light and fine. Add the seasoning. Heat the milk or cream and butter together, beat them well, and add to the potatoes. After cooling a little, stir in one egg. Then mould into small balls. Brush the rest of the egg over the balls, and brown them on a buttered tin. The parsley may be stirred in, or sprinkled over.

Instead of moulding into balls, the mass of potato may be heaped up in a shallow baking-dish in irregular shape and browned for ten minutes. This will give it a puffy appearance. In the latter method it is well to beat the yolks and whites of the eggs separately.

Potato Basket

1 pint mashed hot potato; 2 egg yolks, teaspoonful salt, dash white pepper, teaspoonful each parsley and onion juice, generous pinch celery salt. Form baskets of 2 tablespoonfuls of mixture; brush with egg; brown in oven; fill with boiled button radishes seasoned with salt, butter, and white pepper. Arrange green parsley over handle.

Potato Soufflé

Into 1 pint of hot, smoothly mashed potato, stir 1 tablespoonful of butter, salt, pepper, and 2 level teaspoonfuls of minced parsley. Add $\frac{2}{3}$ of a cupful of hot milk, or sufficient to make

the potato very moist. Add the beaten yolks of 4 eggs, beating them in thoroughly; then add the stiffly beaten whites of the eggs, folding them in quickly. Turn at once into a buttered soufflé-pan or deep baking-dish, and bake fifteen or twenty minutes in a moderately hot oven. Serve at once.

Sweet Potato Soufflé

Heat 3 tablespoonfuls butter; when frothy add 3 tablespoonfuls flour; cook a moment, then add $\frac{1}{2}$ cupful of hot milk and $\frac{1}{2}$ cupful sweet potato pulp; when thick, remove; add $\frac{1}{3}$ cupful sugar, pinch salt, cinnamon, yolks of 3 eggs beaten thick; stiff whites; bake; serve with wine sauce.

Mashed Potatoes

Boil or steam the potatoes until they are sufficiently cooked, and are mealy and dry. Carefully remove any discolored places there may be upon them, beat them with a wooden spoon or masher, whilst beating; add a little salt, a piece of butter, and 1 or 2 tablespoonfuls of boiling milk or cream. When the beaten potatoes are quite smooth and free from lumps, put them into a saucepan, and beat them over the fire for a minute or two, till they are light and quite hot. Dish them lightly, and draw the fork backwards over them to roughen the surface.

Potatoes with White Sauce

Thicken some butter with flour in a stewpan, add some milk or cream, with chives and parsley cut small, season with salt, pepper, and nutmeg, and boil these ingredients to the consistency of sauce. When ready, put in some cooked potatoes, and serve very hot with a little chopped parsley sprinkled over them.

Boiled Potatoes

When about to boil potatoes, pick them out as nearly as possible of one size, or the large ones will be hard when the small ones are reduced to pulp. If this cannot easily be done, cut them to one size. Wash them well, remove the specks or eyes, and pare them as thinly as possible, to avoid waste. As they are pared, throw them into cold water, and let them remain in it until wanted. Put them into a saucepan with barely enough cold water to cover them, and as soon as the water boils throw in a little more cold water. This will check the heat, and keep the potatoes from breaking before they are done through. Thrust a fork into them occasionally; and as soon as they are soft take them up, pour off the liquor, and let them stand by the side of the fire with the saucepan partially uncovered till the moisture has evaporated and they are quite dry. If they are allowed to remain in the water after

they are done enough, they will become soggy. Serve very hot. When potatoes are done before they are wanted, they should be drained and left in the saucepan by the side of the fire, and instead of the lid a folded cloth should be laid over them. This will absorb the moisture and keep them hot and in good condition for some time. In order to make boiled potatoes look floury, boil and drain them as above, and whilst they are drying by the side of the fire shake the saucepan vigorously every minute or two.

Potatoes Boiled in Their Jackets

Potatoes are frequently boiled and served in their jackets, and a small plate is placed by the side of each guest to receive the skins. The skins are frequently removed before serving. Choose potatoes of uniform size, and scrub them with a soft brush until they are perfectly clean. Put them into a saucepan with a little cold water, not quite sufficient to cover them. Boil them as gently as possible, for the more slowly they are cooked the better they will be. If a little salt is thrown in occasionally, it will be found a great improvement. If the potatoes are large, add half a cupful of cold water every now and then. In order to ascertain whether or not they are done enough, probe them occasionally with a fork, and when they are tender

throughout, pour off the water, put the saucepan once more on the fire, and let it remain until the potatoes are quite dry. Send them to table.

Broiled Potatoes

Take some cold or raw potatoes; cut them lengthwise into slices half an inch thick, dredge a little flour lightly over these, and lay them on a hot gridiron over a clear but not very fierce fire. Turn them about that they may be equally colored on both sides, and serve very hot. The slices must not be allowed to get hard, or they will be spoilt. Time, till browned. Allow 2 or 3 potatoes for each person.

Fried Potatoes (German)

Cut up half a dozen firm boiled potatoes in slices $\frac{1}{4}$ of an inch thick. Put these into a saucepan with 2 ounces of fresh butter, and shake them over the fire until they are lightly browned. Sprinkle over them a little pepper and salt, 1 tablespoonful of chopped parsley, 1 teaspoonful of finely minced onion, and the juice of $\frac{1}{2}$ a small lemon. 1 teaspoonful of good brown gravy may be added or not. Serve very hot. Time, ten minutes to fry the potatoes.

Potatoes Browned under a Roasting Joint

Half boil 8 or 10 large potatoes. Drain the water from them, flour them well, and lay them

in the roasting-pan in the dripping just one-half hour before the meat is ready. Baste the potatoes liberally from time to time. When they are browned on one side turn them upon the other. Before sending to table, place them on blotting-paper and serve in the same platter with the roast.

Saratoga Chips

Pare raw potatoes, slice thin, let soak in cold water fifteen minutes and then dry on soft towel, covering them with another so that they will not discolor. Let them remain until the water has been absorbed, then have ready a kettle of boiling lard, drop a handful of the potatoes into the lard, and fry until light brown, stirring often. Take up on soft brown paper in a colander, sprinkle with salt, and place in the oven to keep warm. Put in more potatoes, and continue until sufficient have been fried in the same way.

Hashed Brown Potatoes

Chop up the amount of cold potatoes desired rather fine; season with salt and pepper, and then add $\frac{1}{4}$ cupful of cream.

Into a hot frying-pan put 1 tablespoonful of butter; when it is heated without burning, put in the potatoes, packing down evenly, stand over a hot fire for five minutes, then draw one side to moderate heat, and cover so that the potatoes

may become thoroughly heated and steamed throughout, the bottom browning. When done, fold over as for an omelet; serve on hot platter garnished with parsley.

Sweet Potatoes au Gratin

Same as potatoes au gratin, using instead the sweet potato.

Escalloped Sweet Potatoes

Peel and slice thin. In a shallow tin put a layer of potatoes. Sprinkle with salt, a little sugar and bits of butter, then another layer of potato, then seasoning until the tin is full. Cover sparingly with water or milk and bake very slowly.

Sweet Potatoes and Apples

Boil sweet potatoes until tender, then slice them in small pieces. Make an apple sauce just as it should be served for the table. Put a layer of sweet potatoes in the bottom of a baking-dish; sprinkle with a very little sugar and dot over the top a few flecks of butter. On top of this put a layer of the apple sauce, alternately using the sweet potatoes and apples until the dish is filled. Finish the top with the potatoes and then use more butter and sugar, so that a rich brown crust is formed. Bake from one hour to one and a half hours. This is very good with game.

Sweet Potato Croquettes

Boil 6 medium-sized sweet potatoes. Remove the skins, and proceed the same as for potato croquettes.

All sweet potatoes can be treated in the same manner as the Irish potato, with the exception of frying with onion.

Potato Rice

Boil 2 pounds of potatoes; mash them with 2 ounces of butter and 4 tablespoonfuls of boiling milk, and season with pepper and salt. Put them into a large colander, and press them through this on to a hot dish, and whilst doing so, shake the colander every minute or so, that the potatoes may fall lightly like rice. Serve very hot, with broiled steak or sausages.

Escalloped Potatoes

Mash some potatoes in the usual way with butter and a little hot milk. Butter some scallop-shells or patty-pans, fill them with the mashed potatoes, make them smooth on the top, and then draw the back of a fork over them. Sprinkle finely grated bread crumbs on the top, and lay small pieces of butter here and there upon them. Put the potatoes in a Dutch oven before the fire till they are brightly browned, and serve on a neatly folded napkin in the scallop-shells. Time, about a quarter of an hour to

brown the potatoes. Sufficient, one scallop-shell for each person.

Casserole of Potatoes

Peel and boil some good mealy potatoes, mash them with a little salt, butter, cream, and the yolk of 1 egg to every pint of potatoes. Beat them two or three minutes over the fire to dry them thoroughly, then place them on a shallow dish, and work them with the hands into the shape of a raised pie. Leave a hollow in the middle, ornament it with flutings, etc., brush it over with beaten egg, and brown it in a quick oven. Fill the inside with a ragoût or mince, and serve hot.

Potato Croquettes

Bake half a dozen large potatoes (regents). When done enough, burst them open, and scoop out the contents with a spoon. Beat the pulp until it is quite smooth, then put it into a clean saucepan with the yolks of 1 or 2 eggs, a piece of butter the size of a walnut, and a little pepper, salt, and grated nutmeg. Beat this mixture over a moderate fire, until it leaves the sides of the saucepan with the spoon, then spread it out on a dish and let it cool. Shape it into balls; dip these in beaten egg, then into bread crumbs, and fry them in hot fat until they are equally and lightly browned. Let them drain before

the fire, dish them on a hot napkin, and serve immediately. If liked, the potato paste can be shaped into the form of corks or pears, a little piece of parsley-stalk being stuck into them to imitate the stalk. Sufficient for a small dish.

Potato Fritters

Boil and peel the potatoes, grate or mash them, add 4 well-beaten eggs, a little cream, chopped parsley, chives, salt, and spice, and mix the whole well together. Drop a teaspoonful of this paste into a pan of boiling lard or butter, when it will swell into a light fritter. Or, take the mealy part of potatoes roasted; beat it in a mortar with a little fine salt, 1 spoonful of brandy, some fresh butter and cream. Mix the whole, adding gradually 1 well-beaten egg; shape the paste into small balls, which roll in flour, fry, and serve, sprinkled with powdered sugar.

Potato Ribbons

Wash and peel half a dozen large kidney potatoes, and let them lie in cold water for a few minutes. Cut them into ribbons, round and round, like an apple, and keep the strips as nearly as possible of one width. They must not be too thin or they will break. Fry them in plenty of hot fat until they are lightly browned. Drain them on a wire sieve, and sprinkle a little

pepper and salt over them. Serve on a hot dish. Time to fry, eight or ten minutes. Sufficient for three or four persons.

Potatoes à la Crème

Boil some potatoes of a firm kind in the usual way. Take a small, sharp, thin-bladed knife and cut them into thin slices. Put 1 pint of these into a stewpan with 1 teaspoonful of salt, 1 ounce of butter, a little pepper, salt, and grated nutmeg, and a tablespoonful of lemon juice. Pour $\frac{1}{4}$ of a pint of cream over the top, cover the saucepan closely, and shake it over the fire for eight or ten minutes. Place the potatoes on a hot dish, and be very careful not to break them.

Plain Boiled Rice

Wash $\frac{1}{2}$ a pound of rice through several waters to remove all the flour. Throw it a little at a time into 2 quarts of slightly salted rapidly boiling water; let it boil steadily, uncovered, for twenty minutes. Drain, toss it gently with a fork, and dry it for five or ten minutes in a hot oven. Serve uncovered. If to be eaten with vegetables, add 1 tablespoonful of butter before tossing.

Rice Boiled with Milk

Wash and boil as for the preceding. When it has boiled ten minutes drain off the water,

and pour over enough hot milk to nearly cover the rice; cook another ten minutes with the kettle covered—it should be put in a double boiler when the milk is added. Remove the cover and let it stand where it will keep hot and dry off; tossing it gently with a fork to allow the steam to escape more freely.

Serve on a hot dish.

Risotto

This is an elegant Italian dish, the principal ingredient of which is rice. Shred onions into a frying-pan with plenty of butter, and fry till the onions become very brown and communicate their color to the butter. Run the butter off, and add to this some rich broth, slightly flavored with saffron; thicken the whole with well-boiled rice, and serve up as a pottage, instead of soup, at the beginning of dinner.

Rice Croquettes

Put $\frac{1}{4}$ of a pound of rice, 1 pint of milk, 3 tablespoonfuls of finely sifted sugar, 1 piece of butter the size of a small nut, and the thin rind of a lemon into a saucepan. Any other flavoring may be used, if preferred. Simmer gently until the rice is tender and the milk absorbed. It must be boiled until thick and dry, or it will be difficult to mould into croquettes. Beat it thoroughly for three or four minutes, then turn

it out, and when it is cold and stiff, form it into small balls; dip these in egg, sprinkle a few bread crumbs over them, and fry them in clarified fat till they are lightly and equally browned. Put them on a piece of clean blotting-paper, to drain the fat from them, and serve them piled high on the dish.

Creole Rice

Remove the veins and seeds from 2 large, ripe red peppers and chop them fine. Peel 1 large white onion and chop fine with $\frac{1}{4}$ of a pound of raw, lean ham. Melt in a saucepan 2 tablespoonfuls of butter, and when hot add the peppers, onion, and ham. Let them cook, stirring frequently, for ten minutes. Add 1 cupful of well washed and drained rice and cook five minutes, then add 3 cupfuls of strong beef soup or broth. Cover and cook slowly for half an hour.

Peel and cut small 4 or 5 large tomatoes (or use about $\frac{1}{3}$ of a can), add them to the rice with 1 teaspoonful of salt. Cover and cook slowly, watching that the rice does not stick to the bottom of the pan. When it is tender stir in with a fork 1 tablespoonful of butter and let it stand five minutes longer, then serve.

Rice (East Indian Method)

Wash $\frac{1}{2}$ a pound of Patna rice in 2 or 3 waters. Drain it, and throw it into plenty of

cold water, bring it slowly to the boil, keeping the saucepan uncovered, and let it boil gently until the grains are tender when pressed between the thumb and finger, but are still quite distinct from one another. The rice will need to boil about $\frac{1}{4}$ of an hour. Drain and dry it on a sieve before the fire. Take 2 pounds of undressed meat of any kind, or of rabbit, chicken, or fish, and cut this up into neat pieces convenient for serving. Slice 2 large onions, and fry them in butter till they are lightly browned without being at all burnt. Take them up, and fry the meat in the same fat, moving it about to keep it from burning. Mix 1 dessertspoonful of curry paste, 1 dessertspoonful of curry powder, and 1 teaspoonful of ground rice very smoothly with 1 cupful of milk. Pour this over the meat, and add $\frac{1}{2}$ a pint of good stock made from bones, the fried onions, a little salt, and 1 clove of garlic, if this is liked, but the curry will be more generally acceptable if the garlic is omitted. Stir the sauce till it boils, and simmer all gently together till the meat is tender. The time required will vary with the nature of the meat. Put the pieces of meat on a dish. Lift out the pieces of onion, and stir into the curry the juice of $\frac{1}{2}$ a lemon. Pour the sauce over the meat, and serve. Send the rice to table on a separate dish. It should be

arranged that the curry and the rice shall be done enough at the same time. Time, altogether, about two hours. Sufficient for six or eight persons.

Rice Fritters

Boil 3 ounces of rice in a pint of new milk till it forms a stiff paste. Sweeten it, flavor with grated lemon rind, or powdered cinnamon, mace, or nutmeg, and beat it up with 2 tablespoonfuls of cream, 2 eggs, and 1 spoonful of brandy, if liked. Let the rice get cold, and form it into balls about as large as nuts; dip these in egg, roll in bread crumbs, and fry quickly. When the balls are nicely browned, pile them on a white doily, strew sifted sugar over them, and serve hot. Send wine sauce to table with them. Or, boil 3 ounces of rice in a pint of milk to a stiff paste. Sweeten and flavor it, and mix with it 2 well-beaten eggs, 1 ounce of fresh butter, and 2 tablespoonfuls of orange marmalade. Stir it over the fire till the eggs are set, then spread it on a dish to cool. Cut it into narrow strips the length and thickness of a finger, dip these into frying-batter, and fry in hot fat till they are brightly browned. Powder sugar over them, and serve on a napkin. The batter may be made as follows: Melt 1 ounce of butter in half a quarter of a pint of boiling milk, and cool it by adding an equal quantity of cold water.

Stir in gradually 4 ounces of flour, and beat the mixture till it is smooth. Add the well-whisked white of an egg, and use immediately. Or, mix $\frac{1}{4}$ of a pound of ground rice smoothly with a pint of milk, and add a pinch of salt and 3 tablespoonfuls of sugar. Stir the mixture over the fire till it leaves the saucepan with the spoon, then pour it out, and when cold add 2 tablespoonfuls of flour, 3 eggs, and a little flavoring, and beat the mixture till smooth. Fry it in spoonfuls in hot fat. When the fritters are nicely browned, drain them on a sieve, and serve on a neatly folded napkin, with powdered sugar sifted over them. Time to fry, six or seven minutes. Sufficient for five or six persons.

Rice Soufflé

Wash 6 tablespoonfuls of rice, and throw it into quickly boiling water for five minutes. Drain it, and put it into a clean saucepan with 1 quart of milk, a pinch of salt, 4 tablespoonfuls of powdered sugar, 2 ounces of butter, and any flavoring that may be liked, such as orange, lemon, vanilla, coffee, chocolate, orange-flower water, rose-water, or any liqueur. If the rice is not sweet enough to suit the palate, a little more may be added, but it should be remembered that the less sugar used the lighter will be the soufflé. Let the rice boil, put the

lid on the saucepan and simmer very slowly until it is tender and has absorbed the milk. Let it cool a little, then add, one at a time, the well-whisked yolks of 6 eggs. Warm and butter a soufflé-dish or tin which the preparation will half fill, or failing these, use a deep pie-dish or thin earthenware basin. Whisk the whites of the eggs to a firm froth. Mix them lightly with the rice, and bake the soufflé at once after they are added. In order to ascertain whether the soufflé is sufficiently baked, run a straw into the centre of it. If it is set throughout, it is done enough. It should be baked in a quick oven. Sift sugar over the top, tie a hot napkin round the tin, and serve immediately. The success of a soufflé depends on the ingredients being well beaten, frothed, and mixed on their being put into the dish; on their being baked immediately afterwards; on the sufficient temperature of the oven; and on the rapid transfer of the soufflé from the oven to the dining-room. Time to bake, about twenty minutes.

Macaroni

This is a peculiar paste or dough, prepared from wheat flour, and manufactured into tubes or ribbons. It is an Italian invention, and though made by a simple process, has never been produced with such success in any other country.

Macaroni Soufflé

Season a cupful of rich cream sauce with 1 teaspoonful of finely minced parsley, a dash of cayenne or paprika, and a few drops of onion juice, taking care not to use too much of the latter. Add 1 cupful of chopped boiled macaroni, heat to boiling point, and stir in the beaten yolks of 2 eggs. When the eggs have thickened, put the mixture away to cool. Beat the whites of the eggs very stiff and fold them into the cold macaroni, first beating it up lightly with a fork. Pour quickly into the buttered soufflé-dish, sprinkle lightly with fine bread crumbs, and bake in a hot oven fifteen or twenty minutes. Serve with mushroom or tomato sauce. Like all soufflés it must be served the moment it is done.

Macaroni Croquettes

To 1 teacupful of boiled pipe macaroni add about 2 ounces of meat from a roast pheasant, partridge, hare, or any game, a slice of lean ham, a few mushrooms, or a truffle. Mince separately, and mix these ingredients together. Boil a breakfast-cupful of good white sauce until reduced to $\frac{1}{4}$ of a pint, then simmer in it for a few minutes 1 saltspoonful of shallot, chopped fine, 1 saltspoonful of sugar, and 1 of pepper and nutmeg, mixed; lastly, stir in 2 or 3 yolks of eggs, and, when these

have set, the juice of $\frac{1}{2}$ lemon. This sauce may now be thrown over the mince, mixed with it, and left to get cold, when egg-shaped balls may be made in a tablespoon, and completed by the hand. Fry with egg and bread crumbs in boiling lard from eight to ten minutes. Serve with fried parsley as a garnish.

Macaroni Timbales

Boil 8 ounces of macaroni in the usual way, and drain them well. Have ready minced the white meat of a cold roast fowl and a slice or two of lean ham; mix with 2 tablespoonfuls of grated Parmesan, and moisten with nearly $\frac{1}{2}$ pint of thick cream and the beaten yolks and whites of 3 eggs. Cover a well-buttered mould with some of the macaroni, and mix the remainder, cut into neat lengths, with the meat, with which mixture fill the mould, and steam for three-quarters of an hour. A pudding paste is sometimes substituted for the lining of macaroni, but in either case steaming is better than boiling. Serve, turned out of the mould, and with a good gravy.

Macaroni with Tomatoes

Boil 4 ounces of macaroni, put in veal broth instead of water. Skin 4 fine fresh mutton kidneys, fry them lightly in butter, lift them from the stewpan, and mince them finely. Make a

gravy in the same pan, adding a dessertspoonful of brown flour, half a pint of rich gravy, a couple of shallots, minced, and a pinch of cayenne. Stew the minced kidneys in this gravy for ten minutes, when part of the macaroni, which should have been kept warm, may be mixed and tossed in the pan for a few minutes to absorb the gravy. Serve turned out on a hot dish, arrange the remainder of the macaroni on the top, and pour hot tomato sauce over. Time, one hour to prepare.

Boiled Macaroni à l'Italienne

Macaroni being a national article of food, the mode of cooking it is best understood in Italy. A better acquaintance with the Italian mode will, we hope, enable English cooks to convert a dish of macaroni into a wholesome and delicious preparation, such as is met with on the Continent. Dishes of macaroni, with tomatoes, truffles, game, or fish, are all good, and there is a great variety to be found. But one rule should be observed in the boiling of the macaroni. The following recipe, if properly attended to, will insure success: Put 5 or 6 ounces of the best Italian macaroni into plenty of boiling water, not less than 3 pints, 1 saltspoonful of salt, and 1 of fine pepper; simmer for twenty minutes, and drain. After this first boiling,

which should be observed in the preparation of all dishes, return the macaroni to the stewpan, with $\frac{1}{2}$ a pint of gravy or broth, according to the richness required, and simmer until the macaroni has imbibed all the liquid. Have ready grated of Parmesan and Gruyère cheese, mixed, $\frac{1}{4}$ of a pound. Put half the quantity with the macaroni until nearly melted, then add the rest, and 1 ounce of butter. Move the contents of the pan round in one direction until the cheese has been well incorporated and dissolved in the macaroni. Turn it out on a hot dish, and serve. In this way macaroni is eaten at most of the best tables in Leghorn and Florence. Time, three-quarters of an hour. Sufficient for six or seven persons.

Macaroni with Chestnuts

Roast a dozen fine chestnuts in their shells, peel and pound them to a paste. Season with a small teaspoonful of salt, and put them with 8 ounces of macaroni, previously boiled and drained, according to the recipe given for boiling macaroni, into a stewpan: add 3 ounces of butter and a large onion, uncut. Shake the whole well together, and stir round in the pan for ten or twelve minutes. If dry, pour in 1 tablespoonful of milk, and mix again until hot, when remove the onion, and dish the macaroni.

Brown lightly in the oven, or before the fire, well covered with equal quantities of grated Parmesan and fine bread crumbs. Butter should be run over the top.

Baked Macaroni

Boil macaroni as for the Italian method; drain; add 1 pint of hot milk, 1 tablespoonful of butter, and stir together, adding a little grated Parmesan. Turn this mixture into a buttered round agate baking-dish. Put little pieces of butter on top, and sprinkle over it Parmesan or other grated cheese. Bake thirty minutes and serve in dish in which it is baked, by placing it in a baking-dish form.

Macaroni Nudels

Nudel paste, like Italian macaroni, to which it is nearly allied, is a "home-made" preparation of eggs and flour, useful in a variety of ways, and equally applicable to sweet and savory dishes. It is made thus: Take as many eggs as will be required for the quantity of paste to be made, but use only the whites of eggs, if preferred quite white. Work in as much flour to 2 well-beaten eggs as will make a stiff dough, knead until smooth, and roll out, first dividing the mass into six parts, and each part into a round ball, on a pasteboard kept well dredged with flour. A perfectly straight roll-

ing-pin is one of the requisites to perfect nudel-making. The desired thinness to which the paste is to be rolled may be best illustrated by the saying, "To arrive at the perfection of nudel-rolling is to be able to read through the paste." Having accomplished this, dry each cake on a napkin—a few minutes will do this—commence with the first rolled cake by cutting it into equal halves and quarters. Lay one quarter on the other, make the cut edges meet equally, and with a sharp knife cut through in as thread-like a manner as possible, then dry; by scattering them they will separate; or the paste rolled, as before indicated, is cut with a tin-cutter into stars, rings, etc., which may be stamped out, and piled one cake on the other; they will separate on being thrown into boiling soup. Boil same as macaroni.

Nudels Boiled in Milk

Take $\frac{3}{4}$ of a pound of freshly made nudels cut very fine and dried. Dissolve a little butter in a stewpan, put in the nudels, and shake the pan over the fire until they are well browned. Pour over them as much good milk as will cover them well, and let them simmer gently until they are quite soft. Add 2 tablespoonfuls of sugar and 3 well-beaten eggs, steam a few minutes longer, and serve as hot as possible. Time to

boil the nudels, until soft, from ten to fifteen minutes. Sufficient for four or five persons.

Macaroni may also be prepared in this fashion.

Buttered Nudels

Throw the nudels into boiling water, and let them boil for three minutes. Take them up with a strainer, put them on a hot dish; melt some fresh butter in a stewpan; sprinkle a large handful of bread crumbs in it, and let them remain until they are lightly browned, then put them upon the nudels. Clarify a little more butter, if the first portion was dried up in browning the crumbs, and pour it over the dish; serve very hot. Time, ten minutes to boil the nudels.

Nudels with Parmesan, or au Gratin

Make half a pound of flour into nudel paste, as directed in the last recipe. Cut it into strips, and boil these for ten minutes in 3 pints of water, slightly salted. Take them out, drain them, and put them into a stewpan, with 1 pint of milk or gravy, 1 ounce of butter, the eighth of a nutmeg grated, and a pinch of salt and pepper. Simmer gently until all the liquid has been absorbed, then add another quarter of a pint of either cream or gravy, $\frac{1}{4}$ of a pound of grated Parmesan, and another ounce of butter; shake

the pan over the fire, until the cheese is melted. Pile the mixture high in a buttered dish, sprinkle over it 1 ounce of grated Parmesan, 1 tablespoonful of finely grated bread crumbs, and the yolk of 1 hard-boiled egg passed through a sieve and powdered. Place the dish in the oven for a few minutes, or hold a red-hot iron shovel over it until it is lightly colored, and serve as hot as possible. Time, altogether, an hour and a quarter. Sufficient for six or eight persons.

Fritters of Neudel

Make a pound of flour into nudel pastry, as already directed. Cut it into thin strips; boil one pint and a half of cream or new milk in a saucepan. Dissolve in it 6 ounces of fresh butter, add $\frac{1}{4}$ of a pound of loaf sugar which has been well rubbed upon the rind of a large fresh lemon, and a pinch of salt. Drop the pastry into the boiling liquid, and simmer gently for three-quarters of an hour, until it has become a stiff paste. Take it from the fire, and when it is cool, stir briskly in with it the well-beaten yolks of 6 eggs. Spread it out on a large buttered baking-tin, about a quarter of an inch thick, and bake in a moderate oven; when brightly colored, take it out, divide it in halves, put one-half upon a large flat dish, spread some jam thickly over, place the other half upon it,

pressing it lightly with the fingers, and when quite cold, stamp it in small shapes with an ordinary pastry-cutter. Serve neatly arranged on a napkin. These cakes should be prepared the day they are wanted for use, as they do not improve with keeping. Time to bake, twenty minutes. Sufficient for eight or ten persons.

Vermicelli

Vermicelli is a preparation of wheaten flour, of a substance similar to macaroni, the difference between them being that the latter is made in larger tubes. It is in the form of long threads, and derives its name from its worm-like appearance, as vermicelli means little worms. It is of Italian origin, and with macaroni forms the principal food of the people in Italy. It is used amongst us in soups and broths, and for making puddings, etc.

Vermicelli with Boiled Chicken

Truss a tender chicken for boiling, put it into a stewpan with 2 pounds of the cushion of bacon into which 3 or 4 cloves have been stuck. Add a small piece of white roux, or, failing this, half an ounce of butter mixed smoothly with flour, pour over it as much white stock as will cover it, and let all stew gently together for three-quarters of an hour. Throw into the stock 2 ounces of vermicelli, and boil it till tender.

Take up the fowl and bacon, and place them in separate dishes. Skim the stock, and pour it with the vermicelli over the fowl. Serve very hot. Time, two hours.

Spaghetti is the name given to second or medium-sized tubing. In their order come macaroni, coarse; spaghetti, medium, and vermicelli, very fine. Spaghetti can be prepared by any form given in recipes.

Vermicelli à la Reine

Blanch the vermicelli in boiling water, drain it, and throw it into some rich consommé well seasoned. When done, a short time before serving, thicken it with the yolks of 8 eggs mixed with cream, and pour the vermicelli into the tureen for fear the thickening should get too much done, which would be the case if it remained on the corner of the stove.

Vermicelli with Milk

Boil 1 quart of milk, and drop lightly into it 6 ounces of vermicelli which has been blanched in boiling water to free it from all impurities. Simmer gently, and stir frequently to keep it from getting into lumps. When tender sweeten it and send it to table. Time to boil the vermicelli, fifteen to twenty-five minutes, according to quality.

Oyster Plant

Oyster plant, which is the root of a plant sometimes called salsify and "purple goat's beard," is excellent when cooked. It is not so generally known as it deserves to be. It may be boiled and served with maître d'hôtel, Dutch, onion, or Italian sauce. To prepare the roots for dressing, cut off the ends of each, and scrape off the outer rind till the flesh is reached, which somewhat resembles the parsnip in color and appearance. Rub them with lemon juice or vinegar, and throw them into cold water until they are to be boiled. They will be better for lying in it for an hour or two. Boil in salted water until tender; drain and serve with sauce.

Fried Oyster Plant

Make a batter as follows: Take 6 spoonfuls of flour, a small pinch of salt, 1 spoonful of olive-oil, and beat the whole with beer enough to make it into batter, but do not make it too liquid. Then beat the whites of 2 eggs, and when well beaten pour them into the batter, which you must keep stirring gently. Next put the vegetables, that are done beforehand and well drained in a cloth, into the batter; take them out again one by one, and throw them into hot fat. When fried of a fine color and crisp, serve to table with fried parsley in the centre of the dish, and a little salt sprinkled over.

Creamed Oyster Plant

Boil the roots till tender, or take the remnants of dressed salsify, and divide them into inch lengths. Dissolve a slice of butter in a saucepan, and work into this as much flour as it will take. When the paste is quite smooth, and before it is at all colored, moisten with milk or cream, season with salt and cayenne, and stir it over the fire till it coats the spoon. Put in the slices of salsify, let them get hot, and dish in a pyramid form on a hot dish. Add a spoonful of lemon juice to the sauce, pour it over the roots, and garnish with fried sippets. Time altogether, one hour and a half.

Broiled Mushrooms

Select agarics or any good-sized mushrooms; wash and remove the scales. Dry them on a clean towel, put them in a buttered double broiler, and broil for a few minutes on both sides.

Have ready slices of freshly made, well-buttered toast. Place the mushrooms on the toast, sprinkle with salt and pepper, put bits of butter on each, stand in the oven just long enough to melt the butter, and serve.

A little crisp broiled bacon gives a good flavor. Put this crisped bacon on the slices of toast, and put the mushrooms on the top.

Mushroom-and-Beefsteak Pie

Chop 1 quart of mushrooms or cut them in small pieces, season with salt and pepper, and add 1 pound of round steak chopped through the meat chopper, with a little onion run through the chopper at the same time. Add a little chopped suet or marrow, or a tablespoonful of butter. Mix all thoroughly, and stew slowly until tender with just enough water or good stock to keep it moist, keeping it closely covered.

Make a good crust as for any meat pie, line a buttered baking-dish and bake in a quick oven until lightly browned. Fill with the mushrooms and meat, season more if necessary, and have enough liquor to make a little gravy. Cover with a top crust, cut slashes in the top, and lay bits of butter over and bake in a rather hot oven until the crust is done and nicely browned. Serve at once in the dish in which it is baked.

Cottager's Pie

Cut fresh mushrooms in small pieces, sprinkle them with salt and pepper. Cut thin slices of nice bacon in small pieces, put them in the bottom of a rather shallow baking-dish; on these put a layer of the mushrooms, and over these a layer of finely mashed and well-seasoned potatoes. Fill the dish in this way with a layer of

mashed potatoes on top. Put bits of butter on top, cover, and bake half an hour in a moderately hot oven. When nearly done remove the cover and brown the top.

This makes a good dish to serve at lunch or for an informal supper, where no meat is to be served, or with cold meat, followed by a salad and dessert and coffee. A hot vegetable, like stewed tomatoes or creamed peas, may accompany it.

Stewed Button Mushrooms

Trim and rub clean with a cloth half a pint of large button mushrooms. Put 2 tablespoonfuls of butter in a saucepan, shake over the fire until melted. Put in the mushrooms, season with salt and pepper, 1 teaspoonful of lemon juice, and a little mace. Simmer until tender, and serve at once on a hot dish with nice crisp toast. Or when the mushrooms are tender, add half a cupful of rich cream, cook for a few minutes, until thoroughly heated and blended, and serve on squares or rounds of buttered toast with boiled or scrambled eggs.

Creamed Mushrooms

Trim and rub off a half pint of button mushrooms. Rub together 2 tablespoonfuls of butter and 1 of flour; cook this in a saucepan until smooth, but not colored; put in the mushrooms,

add half a teaspoonful of salt, $\frac{1}{4}$ teaspoonful of white pepper, and $\frac{1}{2}$ a teaspoonful of powdered sugar, $\frac{1}{2}$ a teaspoonful of very finely minced parsley. Cook ten minutes, stirring often. Beat the yolks of 2 eggs, add $\frac{1}{4}$ cupful of cream, and add gradually to the mushrooms, stirring all the time. Cook two minutes and serve on a hot platter garnished with small potato croquettes, or on hot rounds of buttered toast.

Mushroom Ragoût

Put in a stewpan 3 cupfuls of good stock, either chicken or brown stock as desired; add 1 spoonful of vinegar, 1 spoonful of finely chopped parsley, 2 small onions sliced thin. Add salt and paprika, a little mace or nutmeg. Bring to a boil and put in 1 pint of well-cleaned mushrooms. Cook very slowly until the mushrooms are tender—no longer; beat the yolks of 2 eggs, mix it with a little milk or some of the broth of the ragoût. Pour it in gradually, stirring quickly, and remove from the fire and serve. It must not boil after the eggs are added.

Escalloped Mushrooms

Prepare either small button mushrooms, or if large ones slice them and cook in a covered saucepan with water enough to barely cover; a little vinegar added to the water will hasten the

cooking. When they have simmered until tender, add to a pint of mushrooms 1 pint of milk and bring to a boil. Season well with salt and pepper. Butter a baking-dish, and put a layer of cracker crumbs on the bottom; put in a layer of the mushrooms, with bits of butter scattered over, then another layer of crumbs and mushroom, finishing with crumbs on the top. Pour over all the liquor and milk in which the mushrooms were cooked, put bits of butter on the top and dust with salt and pepper, and bake until the top is well browned. Serve in the same dish.

Parisienne potatoes fried a golden brown may accompany the dish. Heap the balls in a mound on a pretty platter and garnish with sprigs of parsley.

Mushrooms with Bacon

Fry a few slices of nice bacon, if well-streaked with lean so much the better. When almost done turn into them 1 dozen or more good-sized mushrooms, that have been cleaned in the usual way. Fry very slowly until tender. The mushrooms will absorb nearly all the bacon fat, and make a nice breakfast relish.

Baked Mushrooms

Peel the tops of 20 good-sized mushrooms. Cut off a portion of the stalks, wipe the re-

maining portion with salt on a flannel cloth. Put them in a baking-dish, pour a little melted butter over them, season with salt and white pepper, and 2 tablespoonfuls of madeira wine; cover and bake in a rather slow oven twenty to thirty minutes. As soon as done pile the mushrooms on a hot dish, and serve quickly with the sauce poured around them.

Mushroom Catsup

Gather large flap mushrooms for this purpose in the month of September. If the weather be showery, wait until the mushrooms have had a few hours of sunshine, for no water should enter into the composition of catsup. Break into an earthenware pan as many mushrooms as it will hold. Let them be clean, and quite free from grit or dirt, and that portion of the stem should be removed to which the soil adheres. Sprinkle salt among them, and put a layer over the top (from 6 to 8 ounces will be enough for a peck of mushrooms). Cover them for two days, occasionally stirring them during the time, then strain through a sieve without giving the mushrooms any pressure. To each quart of the juice so gained allow three blades of mace, $\frac{1}{2}$ an ounce of black peppercorns, the same of sliced ginger, with half the quantity of allspice, a few cloves, and more salt if required. Boil the juice

for fifteen minutes, uncovered, and before putting in the spice; add the spice, and boil twenty minutes more. Fill bottles when quite cold. Wax the corks to exclude the air.

Pickled Mushrooms

Select small, sound pasture mushrooms, as nearly uniform in size as possible. Let them stand for half an hour in cold water, then drain, cut off the stalks and rub gently with a soft moist flannel dipped in salt to remove the outer skin. Bring to a boil sufficient vinegar to cover the amount of mushrooms, adding to each quart of vinegar 2 tablespoonfuls of salt, half a grated nutmeg, a blade or two of mace, and a few peppercorns.

Put in the mushrooms and simmer very gently for ten minutes, then pour them into small jars with the spices evenly distributed through them. Let them stand for a day, then cover and screw on the caps of the jars.

Boiled Parsnips

Wash and scrape the parsnips, and carefully remove any blemishes there may be about them. Cut them into quarters, and throw them into a saucepan of boiling water, slightly salted. Let them boil quickly, until they are sufficiently tender of skin to pierce them easily, then drain and send to table as quickly as possible.

Parsnips Brownd under Roast Meat

Boil the parsnips until tender, according to the directions given above. Drain well, sprinkle a little salt and pepper over them, put them in the dripping-pan under the joint they are to accompany, and let them remain until they are nicely brownd. Send them to table in a dish by themselves, with two or three round the meat as a garnish.

Fried Parsnips

Boil 4 or 5 large parsnips. Drain them well, and cut them either into rounds or long slices, a quarter of an inch thick. Dip them into frying batter, and fry them in hot lard or dripping until they are lightly brownd on both sides. Drain well, and serve very hot, as an accompaniment to roasted joints or fowls. Make batter same as for oyster plant.

Boiled String Beans

Only the ends and stalks require to be taken off when the beans are very young, and no mode of cooking can make very old ones eatable. Put them, as they are prepared, into cold water. They are cut, according to taste, lengthwise into thin strips or obliquely into a lozenge form. The strings should be drawn off with the tops and stalks when they are come to their proper growth. Put them into a large saucepan of

boiling water, slightly salted; allow the steam to escape, and keep boiling very fast until tender. Time, fifteen minutes if young; twenty to twenty-five minutes if old.

Serve with butter or a cream sauce.

String Beans with Gravy

Dissolve four ounces of butter in a pan, and stir into it 3 ounces of flour till it becomes brown and quite smooth. Mix a little gravy and season with salt, pepper, and nutmeg. Take any quantity of this; souce and simmer the beans, previously boiled, for twenty minutes. Allow 1 quart, for six or seven persons.

The method applied to string beans can also be applied to butter beans and lima beans.

Beans, French (à la Maître d'Hôtel)

Prepare and boil 1 pound of beans in the usual manner; see that they are well drained from the water. Keep them hot, and when dry put them into a stewpan with 2 ounces of melted butter, half a teaspoonful of chopped parsley, a little salt, and a teaspoonful of lemon juice. Shake the pan over a brisk fire, mix well, and serve hot in eight minutes. Sufficient for four persons.

String Beans with Cream Sauce

Boil beans (see Boiled String Beans), drain, and return to saucepan. Rub a tablespoonful

of butter and flour to a paste cream by gradually adding $\frac{1}{2}$ pint of cream or milk. Season with salt, pepper, and a dash of nutmeg, also paprika or red pepper. Pour over beans and bring to a boil, then serve.

Haricot (Lima) Beans (à la Maître d'Hôtel)

For the sake of variety haricot beans may, if liked, be cooked as follows: Put 2 quarts of water into a stewpan, with half a teaspoonful of salt. When boiling, throw into it 1 pint of freshly shelled beans, and let them simmer gently until soft. Drain them, and put them into a saucepan with an ounce of fresh butter, a little pepper and salt, a dessertspoonful of scalded and chopped parsley, and a tablespoonful of lemon juice. Shake the saucepan over the fire till they are well mixed, and serve as hot as possible. Time, two hours or more.

Boiled Haricot (Small Dried Lima) Beans

Wash and pick the beans, and soak them in cold water overnight. Drain them, and put them into a saucepan with plenty of cold water; add a pinch of salt, and let them simmer gently until tender. Pour the water from them, let them stand by the fire, shaking them once or twice to assist their drying, then add a small piece of butter, and a little pepper and salt, and

serve as hot as possible. Time, two hours to boil. Sufficient, one pint for three or four persons.

Haricot Beans with Onions

Wash 1 pint of beans in two or three waters, pick out any discolored ones that there may be, and leave them to soak in plenty of cold water until the next day. Drain them, and boil them in fresh water until they are tender, but unbroken. Drain them once more, and put them on a dish in the oven to keep warm. Take 3 ounces of onions, which have been three-parts boiled and chopped small, fry these in 2 ounces of butter, and, whilst frying, mix with them the boiled beans. Stir them about with a fork, and moisten with a quarter of a pint of good brown gravy, rather highly seasoned. This is an excellent accompaniment to roast meat. Time, an hour and a half to boil the beans. Sufficient for four or five persons.

Lima Beans à la Poulette

Boil 1 quart of young beans over a quick fire until nearly done; then put them into a stewpan with a little sugar, half a pint of stock, cream or milk, and a tablespoonful of butter, pepper and salt at discretion. Before beginning to stew see that the beans are well drained from the water in which they were boiled. Stew until half the liquor is absorbed, and just as they

are on the point of simmering beat up the yolk of an egg with a quarter of a pint of cream, and add it to them. Time, ten minutes to boil; fifteen to stew. Sufficient for five or six persons.

Mashed Beans

This is the only way in which old beans may be cooked to advantage. They should be first boiled in the ordinary way fully half an hour; by which time the skins will have burst, and they may be easily removed. Mash them with the back of a wooden spoon until quite smooth, then put them back into the stewpan with a little sugar, butter, pepper, and salt. Add a cupful of whipped cream—or 2 eggs well beaten—whip the whole until very light; place in baking-dish and brown in quick oven; serve in pudding form.

Fricasseed Beans

Take one pint of either fresh or dry white kidney beans. Remove the skins; and in order to do this, the beans, if dry, must be soaked in water for ten or twelve hours, and afterwards boiled until tender, when the skins will slip off. If fresh, they must be put into scalding water for a minute, and the skins peeled off. Put the beans into a saucepan, add as much good veal stock as will cover them, with a teaspoonful of salt, a quarter of a teaspoonful of pepper, the

eighth part of a nutmeg, grated, a large bunch of parsley, a small one of thyme, and a piece of fresh butter, rolled in flour. Simmer gently for fifteen minutes; then take out the herbs, and put into the sauce a glass of sherry. Let it boil, then draw it from the fire a minute to cool, and stir into it the yolks of 2 eggs, mixed with half a cupful of thick cream and the strained juice of half a lemon. Serve on a hot dish, and garnish with French beans, pickled. Time, half an hour to stew the beans after the skins have been taken off. Sufficient for three or four persons.

Polenta

Soak 1 pint dried beans overnight. Put to boil in cold salted water; when cooked drain, and press through a fine colander into a saucepan; add 1½ tablespoonfuls molasses, 1 tablespoonful butter, 1 saltspoonful of pepper, a dash of cayenne, a dash or two of ground mustard, beating continuously, and last add 1 tablespoonful of vinegar. Serve in vegetable dish very hot. Cold polenta can be utilized by cutting in slices ¼ inch thick, or ½ inch cubes; dip in egg, then bread or cracker crumbs, fry in boiling fat, drain, and serve.

Red Kidney Beans (Swedish Method)

Put 1 quart of beans into cold water; add 1 teaspoonful salt and cook until tender. Then

add 2 tablespoonfuls of syrup, and thicken with 1 tablespoonful of potato flour, and corn starch diluted in water. Stir over the fire until the liquid is of a creamy consistency, and serve. These are also palatable when cold.

Boston Baked Beans

See Pork and Beans.

Curried Lentils

Soak a half pint of red lentils in water for three or four hours. Drain off the water. Put in a saucepan 1 ounce of butter and 1 onion sliced thin; cook until a nice brown; add the lentils and 1 pint of boiling water, and simmer one hour; then add the juice of $\frac{1}{2}$ a lemon, 1 dessertspoonful of curry powder, salt, and pepper, cook ten minutes longer, and serve with boiled rice.

Peas

A no less famous woman than Madame Maintenon of the court of Louis XIV. is said to have written concerning peas: "The impatience to eat them, the pleasure to have eaten them, and the delight to eat them again, are the three points our princes talk about."

Like all green vegetables peas should be as fresh from the vines as possible; "an hour from the vines to the table" is the time one au-

thority gives. Since this is possible only when one has a kitchen garden to draw from during the season, the best one can do is to take all possible care to preserve the original freshness and flavor. Green peas should never be washed after shelling as many cooks do. There is no more need for washing than for washing a banana after peeling, for the pea is perfectly protected by the pod from any dust or migratory germ. Wash the pods thoroughly before shelling, however. A few of the pods may then be boiled in with the peas to add to the flavor.

When peas have been too long picked and the pods are at all withered they may be soaked for an hour in cold water, and shelled immediately before cooking. They should be put into boiling water enough to cover, and kept boiling steadily, uncovered, to retain their color. When peas are full grown a little sugar added while boiling frequently improves the flavor.

French and English cooks frequently add a sprig of mint to the peas while cooking, epicures affirming that there is a natural affinity between the two.

In using canned peas the mistake should not be made of cooking them in the water in which they were canned. It should always be drained off and the peas cooked in fresh boiling water.

To boil young peas, cook without salt until tender, about fifteen minutes; then add salt and cook five minutes longer; drain and serve.

To Boil Green Peas

Green peas, when gathered young, shelled just before they are cooked, and dressed properly, are amongst the most delicious of vegetables. If they are very unequal in size, they should be shaken through a coarse sieve, and the smaller ones put into the water ten minutes after the large ones. Throw them into plenty of fast-boiling water, to which a tablespoonful of salt has been added, and keep the pan uncovered until the peas are tender. Taste them to ascertain when they are sufficiently cooked. Drain the water from them. Put them into a clean pan with a slice of butter, a little salt, and a teaspoonful of sugar, and toss them over the fire a minute or two, then serve. A sprig of mint is often boiled with peas; this is by some considered an improvement, and by others quite the reverse.

Great care should be taken not to put much soda with peas. If the water is very hard, a tiny piece may be put in, but too much would quickly reduce them to a pulp. Time, according to the age and size: young green peas, fifteen or twenty minutes.

A French Mode of Cooking Green Peas

Melt one ounce of fresh butter in a saucepan. When it is dissolved without being the least colored, throw in a quart of peas. Shake them over the fire for a minute or two, then pour over them as much boiling water or weak stock as will barely cover them; add half a teaspoonful of salt, half a teaspoonful of pepper, the heart of a lettuce finely shred, 3 young onions, and a small sprig of parsley. Simmer gently until the peas are tender. Take the saucepan from the fire for a minute, and in order to thicken the sauce stir in the well-beaten yolks of 3 eggs. The peas must not boil up after the eggs are added. Serve the peas on a hot dish with the sauce poured over them. Time, half an hour. Sufficient for four or five persons.

Stewed Green Peas

Shell a peck of young peas, put them into a bowl with plenty of cold water and 2 ounces of butter, work them well with the fingers to make the peas stick together, and then drain them in a colander. Put the peas into a stewpan, with half a dozen young onions, 2 cabbage-lettuces cut into small pieces, a handful of parsley, a teaspoonful of powdered sugar, and a little salt. Cover the saucepan closely, and let its contents stew gently over a slow fire for about half an

hour. If the lettuces and peas do not yield sufficient water a tablespoonful may be added, but if they are simmered gently this will in all probability be unnecessary. Shake the stewpan occasionally, that all may be equally cooked. Mix 2 ounces of butter smoothly with a dessertspoonful of flour, and when the peas are tender put the mixture into the saucepan with them. Shake them over the fire for three or four minutes until the butter is melted, then turn them upon a hot dish, and serve immediately. If preferred, 1 egg beaten up with 1 tablespoonful of water may be substituted for the butter.

Green Peas à la Crème

Boil a pint of newly shelled, fresh young peas in the usual way. Drain them in a colander until quite dry. Mix an ounce of butter and a teaspoonful of flour smoothly together, over the fire; add a quarter of a pint of good, sweet cream; when it boils, put in the peas for two or three minutes, and serve as hot as possible. Time, half an hour, altogether. Sufficient for three or four persons.

Purée of Peas

Boil peas as per previous recipe; when tender, drain and dredge through a sieve; melt 1 tablespoonful of butter; sift in 1 tablespoonful of flour, stir in and season with salt and pepper.

Stir in $\frac{3}{4}$ cupful of $\frac{1}{2}$ milk and $\frac{1}{2}$ cream, and beat until very light.

Baked Purée

The above purée can be put into a baking-dish and served in baking-dish form and sent to the table.

Stewed Peas in Turnip Cups

Select small or medium-sized turnips; pare and cook them in slightly salted water until tender, then with a spoon or vegetable scoop hollow out the centre, leaving a wall half an inch or more in thickness. Put these in a shallow baking-dish or pie-plate to keep hot, with a bit of butter and pepper in the bottom of each cup.

While these are cooking have also 1 pint of shelled fresh peas, pour over them sufficient boiling water to cover and boil until tender—from twenty to thirty minutes. If the peas are not very sweet, add 1 teaspoonful of sugar while boiling. Let the water evaporate until the peas are nearly dry. When done, season with salt and pepper, add 1 tablespoonful of butter rubbed smooth with 1 rounded teaspoonful of flour and 2 tablespoonfuls of cream; stir until it thickens, and fill the turnip cups.

Have a hot platter ready, and when ready to serve them lift the cups carefully on to the platter with a spatula, taking care that they

are not broken. Garnish with sprigs of parsley, and serve.

Canned peas may be used instead of the fresh ones.

Corn

Green corn should not be husked until shortly before cooking. If it is to be kept from one day to another it should be put in the refrigerator or in some cool place, but to be at its best it should be picked just before it is to be used. Remove the husks and carefully take off all the silk. Put the ears in rapidly boiling water and boil five minutes. Remove at once from the water and serve on a napkin, throwing the corners over to prevent the escape of steam. Corn must never stand in the water after it is done; it becomes watery and discolored and loses its flavor. It may, however, be kept hot for a time by taking it out of the water in which it was boiled, putting it in a pan that will allow it to lie flat, and covering it with hot milk and keeping it hot in the oven or on the back of the range.

Escalloped Corn

Butter a baking-dish and put in a layer of cracker crumbs, then a layer of canned corn, with salt and bits of butter; alternate the crackers and corn to the top of the dish, finishing with crackers. Pour in enough milk to

come to the top; bake three-quarters of an hour.

Corn Pudding

To 1 pint of corn (if canned press it through a colander; if fresh, cut very fine from the ear) add 2 eggs, 1 tablespoonful of flour, butter (melted) the size of an egg, 1 pint of milk, salt and sugar so as to be neither salt nor sweet in excess, and a little pepper. Bake in a greased dish until the custard is set or the handle of a silver spoon will come out clean. Serve with broiled chops or steaks or with roast lamb.

Corn Fritters

One dozen ears of sweet corn grated, 3 eggs, 2 tablespoonfuls of milk, 2 tablespoonfuls of flour, 1 tablespoonful of sugar, 1 teaspoonful of salt, and a little pepper. Bake in small cakes on griddle with plenty of butter. Serve hot.

Succotash

Wash 1 pint shelled (green) lima beans, par-boil about ten minutes, pour off water, add hot water, and boil about fifteen minutes longer. Cut corn from 6 or 8 good-sized ears and add to the beans. Boil one-half hour or until tender. Add salt, pepper, and about 2 tablespoonfuls butter. Care must be taken to prevent the mixture from burning. Scrape the milk from the cob after having cut the corn.

Green Corn Soufflé

Score lengthwise and cut from the cob enough tender green corn to make 1 cupful of pulp. Add to this 1 cupful of rich cream or milk with 1 tablespoonful of butter. Season well with salt and white pepper. Add the beaten yolks of 3 eggs, and cook in a double boiler until creamy, stirring all the while. Let the mixture cool and stir in lightly the stiffly beaten whites of 4 eggs, turn into a buttered dish and bake twenty minutes in a rather hot oven.

Roasting Ears

A good way to boil roasting ears is to put on a pot of boiling water and "break" it with a little soda, skim the water, and put in another vessel in order to get all the lime out of it. Add 1 teaspoonful of granulated sugar, several pinches of salt, and, when the water comes to a boil, put in the roasting ears, cover tightly, and boil furiously till thoroughly heated through—from fifteen to twenty minutes—and serve hot.

Creamed Corn

Cut the corn from the cob; put it into a saucepan, covering it with milk. Put in one tablespoonful of sugar, and let it boil slowly for ten minutes; add an even teaspoonful of salt, of white pepper one-quarter teaspoonful; and add it to the dish with 1 tablespoonful of butter

mixed with one-half tablespoonful of flour. Cook for a few minutes; stirring constantly. If not seasoned sufficiently the taste may be regulated by adding salt. Dried corn soaked overnight may be treated in the above manner.

Green Corn Omelet

4 good-sized ears of corn; 5 eggs; 2 tablespoonfuls cream; $\frac{1}{4}$ teaspoonful salt; a little pepper; 1 tablespoonful butter.

Score lengthwise and scrape out the pulp of the corn. Beat the eggs, yolks and whites separately. Mix well together the corn, cream, yolks of eggs, and the seasoning, and give them a brisk beating for a minute or two. Put the butter in the omelet pan and while it is heating, add the stiffly beaten whites of the eggs to the other ingredients, folding them in lightly; pour it into the hot butter and cook as any omelet, raising the centre with a broad knife and tipping the pan to let all the uncooked part reach the hot pan. As soon as nicely browned and evenly cooked, fold over, turn out on a hot platter, and serve at once.

Fried Corn

Cut the corn carefully from 6 ears of nice sweet corn. Do not score, and be careful not to cut any of the cob with the corn, but have each grain separate. Put 1 tablespoonful of butter

in a frying-pan; put in the corn and fry until a nice brown, stirring often. Draw the pan away from the hot fire, add half a cupful of hot cream, and salt and pepper to taste. Serve at once in a hot dish. Nice for breakfast or lunch.

Old-Fashioned Roasted Corn

Strip all the husks from the ears except the last layer. Make a clean place in front of a wood fire in the ashes; lay the corn on the ashes and turn as fast as one side is done until roasted on all sides. Serve with salt and pepper. It can also be roasted over hot coals on a wire broiler or gridiron, by watching carefully and turning often so that it does not burn. If burned it will be bitter.

Broiled Green Corn

Split the cobs; brush with melted butter and lay on a broiler. Broil for eight minutes until cooked; dust with salt; arrange in napkin, and serve.

Beets

In cutting off the tops of the beets leave an inch or two of the stems, and wash thoroughly, but do not bruise the skins or the juice will be extracted in boiling, and both the color and the sweetness will be lost. Boil until tender, throw them into cold water for a few minutes, and the skins will rub off easily.

Young beets are served either whole or sliced with melted butter poured over them. Shake over salt and pepper, and serve hot. Or use them either in slices or whole; if small, for garnishing and for salads.

Young beets will cook in an hour or less, but old ones will often require two hours.

Beet Greens with Young Beets

Select young beets when they are not larger than an English walnut; the tops will then be just the right age to be tender and sweet. Wash thoroughly in several waters and examine each leaf for lurking worms. If one water through which it is passed is strongly salted, it will cause his wormship to leave the leaf at once. Be careful not to break the tender skin of the beet, or the rich red juice will be lost in cooking.

Put them in enough slightly salted boiling water to well cover them and boil quickly until tender; it should require from thirty to forty-five minutes. Take them out of the kettle when done and plunge the beets only, not the tops, into very cold water, and the skins will very readily rub off with the fingers. Drain the greens and cut them up, not too fine; add a plenty of melted butter, a tablespoonful of vinegar or lemon juice, and pepper and salt. Mix lightly with a silver fork, arrange them on a

shallow, hot dish or platter, cut the beets in halves and lay them in a border around the greens. To make the dish more ornamental the beets may be alternated with slices of hard-boiled egg, and a mayonnaise or boiled dressing passed with or poured over it.

Creamed Beets

Use the small white beets; cook in boiling water until tender; put them in cold water and rub off the skins; put them in a saucepan and pour over them a rich cream sauce; let them heat thoroughly, and serve in a hot dish.

Boiled Beets

This root is excellent as a salad, and, as a garnish for other salads, it is very important on account of its beautiful bright color. In cleansing it before boiling, take care not to break the skin, or it will lose its color and become sickly-looking. Remove it from the saucepan carefully, peel and trim nicely. Serve, cut in slices, with melted butter in a tureen. Large beets take from two to three hours to boil.

Pickled Beets

Boil half an ounce of peppercorns, cloves, mace, and ginger, in a pint of vinegar, add another pint when cold. Take 6 beetroots, after they have been well cleansed, and boil them gently for two hours. When cold, peel, slice,

and put into a jar with the cold vinegar and spice. It is fit for use at once.

Fried Egg-Plant

Wipe the egg-plant, cut in $\frac{1}{4}$ -inch slices, soak in salted cold water one hour. Dip each slice in beaten egg and fry in butter until the inside is very soft and the outside brown.

Baked Egg-Plant

Remove the stalk but not the skin, wash, cut into halves, put on in boiling water and boil till partly tender (about one-half hour), drain, cut into small pieces, and season with salt, pepper, and plenty of butter. Place in baking-dish with thick layer of bread crumbs and more butter. Bake till brown in a quick oven and serve in the same dish.

Egg-Plant Puffs or Fritters

Pare, cut in pieces, soak in cold water, and boil until tender. Drain, press through a colander. Make the regulation fritter batter, season the egg-plant and beat it into the batter. Drop in spoonfuls into boiling fat; cook golden brown. Drain, and serve with parsley garniture.

Egg-Plant Stuffed with Nuts

Boil the whole plant until tender, scoop out; chop fine 1 cupful hickory or other nuts; add 1

tablespoonful butter, season with salt and pepper; add 1 tablespoonful bread crumbs and 2 eggs well beaten. Fill shell with mixture, and bake one hour.

To Dress Celery

Cut off the end of the root, leaving the white part; wash it very carefully, trim away all the decayed leaves and outer stalks, and if the root be very thick, split it into quarters. Send it to table in a celery glass half filled with cold water. Curl the top leaves by drawing the point of a skewer through them, dividing them into strips about 5 inches from the top.

Boiled Celery

Have ready a saucepan of boiling water, with a little salt in it. Wash the celery carefully. Cut off the outer leaves, make the stalks even, and lay them in small bunches. Throw these into the water, and let them boil gently until tender, leaving the saucepan uncovered. When done, drain, and place them on a piece of toast which has been dipped in the liquid. Pour over them a little good melted butter, and serve. Time: young celery, three-quarters of an hour; old, one hour and a half.

Stewed Celery à la Crème

Wash very clean 2 heads of celery, trim them neatly, cutting off the outer stalks, the leaves,

and the tops; cut in desired lengths, and boil them in salt and water until tender. Drain them and put them in a dish. Have ready in another saucepan a breakfast-cupful of good cream. Let it boil, with a piece of butter rolled in flour, till it is thick and smooth; then pour it over the celery, grate a little nutmeg over the top, and serve. Time to boil the celery, from three-quarters of an hour to one hour and a half. Sufficient for four persons.

To Fry Celery

Cold boiled celery will answer for this purpose. Split 3 or 4 heads, dip the pieces into clarified butter, and fry them until they are lightly browned; lay them on some blotting-paper for a minute to drain off the fat, and pile them like sugar biscuits on a napkin. Garnish the dish prettily with parsley. They may be dipped in batter before frying, and served with melted butter, or with good brown sauce made with the gravy in which they were boiled. Time to fry, ten minutes.

Carrots à la Flamande

Take young carrots (which alone are suitable), wash them well, cut off the heads and points, and place them in boiling water for five minutes. Take them out, drain, rub off the skin with a coarse cloth, cut them into very thin

slices or star shapes, and put them into a saucepan with a cupful of water, a little salt and pepper, and a piece of butter the size of a small egg. Cover them closely, and simmer gently for twenty minutes, shaking the pan occasionally in order that they may be equally cooked. Mix the yolks of 2 eggs with 1 cupful of cream, and 1 dessertspoonful of finely chopped parsley. Draw the pan from the fire for a couple of minutes, taking off the cover; put a tablespoonful or two of the liquid with the eggs and cream, then pour the whole gradually into the saucepan. Stir the sauce until it thickens, and serve the carrots with the sauce poured over them. Time to stew the carrots, half an hour.

Boiled Carrots

Wash and prepare the carrots. If they are very large they should be halved and sliced. Throw them into plenty of boiling water with salt in it, keep them boiling, and when a fork can be easily pushed into them they are ready. They may be boiled in the same saucepan with beef, and a few should be placed round the dish and the rest sent to table in a tureen. Melted butter generally accompanies them. Many persons are fond of cold carrots with cold beef. They may be easily warmed up by covering them closely and putting the dish in which they

are placed into boiling water. Time: young carrots, half an hour; fully-grown, from one and a half to two hours.

Stewed Carrots in Cream

Wash and slice some large carrots, and simmer them in as much weak broth as will cover them till they are nearly tender, then add a cupful of milk or cream, and thicken the sauce with flour and butter. Season it with pepper and salt. Keep stirring the contents of the saucepan to prevent them burning. Put the carrots into a hot vegetable dish, and pour the gravy over them. Time, one hour and a half. Sufficient, six large carrots for five persons.

To Dress Carrots in the German Way

Melt two ounces of butter in a saucepan. Lay in it 6 carrots cut into thin slices, with a little salt, pepper, grated nutmeg, and 1 teaspoonful of finely minced onion. Let them remain until tender, adding every now and then, as it is required, a little water or stock. Thicken the sauce with a little flour, and about a quarter of an hour before serving add one tablespoonful of finely minced parsley. Time, one hour. Sufficient for five or six persons.

Scalloped Asparagus

Boil a bunch of asparagus in salted water until tender,—do not use any of the tough part

of the stalk; the lower ends need not be thrown away, however, but should be put aside, and on the day following they may be boiled until soft enough to put through the purée sieve, when the pulp will make a cream soup, or can be used for a sauce.

Boil hard 3 eggs, throw them into cold water, and when cool chop them. Have ready 1 cupful of grated Edam cheese. Butter a baking-dish, put in a layer of asparagus, one of the chopped eggs, then one of cheese, filling the dish with the asparagus on top. Have ready 1 pint of drawn butter or milk gravy seasoned with salt and pepper; pour this gradually over the asparagus, so that it will reach all parts of it. Cover the top with fine bread crumbs and sprinkle lightly with the cheese.

Bake until nicely browned. This may be prepared from asparagus left over from the day before.

Boiled Asparagus

Choose bunches of asparagus which have the cut fresh and the heads straight. If the cut end is brown and dry, and the heads bent on one side, the asparagus is stale. It may be kept a day or two with the stalks in cold water, but is much better fresh. Scrape off the white skin from the lower end, and cut the stalks of equal length. Let them lie in cold water until it is

time to cook them. Put a handful of salt into a gallon of water and let it boil. Tie the asparagus in bundles and put them into it. Toast a slice of bread brown on each side, dip it in the water, and lay it on a dish. When the asparagus is sufficiently cooked, dish it on the toast, serving with drawn butter sauce, or Hollandaise.

Fricasseed Asparagus

Wash a quarter of a hundred heads of asparagus, cut off the tender portion, and lay them into cold water until they are required. Drain them, and chop them with a young lettuce, half a head of endive, and a small onion. Put a piece of butter the size of an egg into a saucepan, melt it, then mix with it smoothly a deserts-^{teaspoon}ful of flour and half a pint of stock. Add the chopped vegetables, with pepper and salt, and let all stew gently until the sauce is thick and good. Serve hot. Time to stew, half an hour.

Asparagus à la Crème

Take off about two inches of the head-ends of the asparagus; cut them into pieces about the size of peas, and put them into a saucepan with some cold salt and water. Let them boil about ten minutes; then take them out, drain them, melt a piece of butter the size of an egg in a saucepan, and place them in it. Shake the

saucepan over the fire for a few minutes; then sprinkle a dessertspoonful of flour over it, and a small teacupful of boiling water, pepper and salt to taste, and pour over the asparagus the beaten yolks of 2 eggs, mixed with 4 tablespoonfuls of new milk. Let all simmer gently for five or ten minutes; then serve. Time, half an hour. Allow a hundred for a tureenful. Sufficient for five or six persons.

Stewed Jerusalem Artichokes

Peel the artichokes and put them at once into vinegar and water to prevent them from discoloring. Cook until tender in boiling salted water. Take them out the moment they are done, or they will become tough. Serve with a highly seasoned cream sauce.

Fried Artichokes

Wash, trim, and boil the artichokes as directed in recipe previous for boiling. Remove the chokes and the outer leaves, leaving only the most tender. Cut them into about a dozen pieces, then dip them in batter, fry in hot oil or dripping until they are lightly browned, drain, and serve with fried parsley. Time to fry, five or six minutes.

Artichokes Stewed in Gravy

Strip off the leaves from the artichokes, remove the chokes, and soak them in lukewarm

water for three hours, changing the water three or four times. Place them in a saucepan with enough gravy to cover them, a tablespoonful of mushroom catsup, the juice of a lemon, and a piece of butter the size of a walnut, rolled in flour. Let them stew gently until tender, then serve with the sauce poured over them, and as hot as possible. Time to stew, half an hour. Allow one for each person.

Fricasseed Jerusalem Artichokes

Boil some artichokes according to the preceding recipe. Take them out of the water and drain them. Put a breakfast-cupful of milk into a saucepan, flavor it with salt, pepper, and powdered cinnamon, and thicken it with a small piece of butter rolled in flour. Turn the artichokes into this, and let all stew together gently for a few minutes. Time to stew, five or six minutes.

Stuffed Artichokes

Thoroughly wash the artichokes. Boil them until they are nearly tender, drain them, remove the middle leaves and the chokes, and lay in each a little good force-meat, and put them in a moderate oven until the meat is sufficiently cooked. Make a little good melted butter to serve with them. Time to bake, half an hour. Allow one for each person.

Artichokes à l'Italienne

Well wash, trim, and quarter the artichokes, and boil them in salt and water until tender.

Remove the chokes, drain thoroughly, and arrange them on a dish with the leaves outwards, and intersperse them with watercresses. Pour good white sauce, flavored with stewed mushrooms, over them. Time to boil the artichokes, half an hour.

Purée of Jerusalem Artichokes

Put a piece of butter the size of an egg into a saucepan; let it melt, then throw into it 2 bay leaves, 1 sliced onion, 3 pounds of Jerusalem artichokes washed, pared, and sliced, and half a pound of bacon in rashers. Keep these well stirred in the boiling butter for about ten minutes; then add to them, gradually, $\frac{1}{2}$ pint of stock. Let all boil up together until the vegetables are thoroughly cooked; then add $\frac{1}{2}$ pint more stock, stir it well, add pepper and salt, and serve with toasted sippets.

To Cook Cauliflower

Let it soak in cold water one hour before cooking. Take off the outside leaves and cut the stem off close. Put it, stem-side down, into boiling water sufficient to cover it; add 1 teaspoonful of salt, and boil till tender, from one-

half hour to one hour. When done it may be served in the following ways:

Boiled, with Cream or Hollandaise Sauce

Take up carefully so as to preserve shape. Place in dish and pour cream sauce over it.

Baked

Serve in the same way with Hollandaise sauce.

Boiled, with Butter Sauce

Boil, break into small pieces. Put a layer in a buttered baking-dish, sprinkle with grated cheese and a few bits of butter. Repeat till dish is filled. Pour over it a cupful of milk, seasoned with a teaspoonful of salt, and salt-spoonful of pepper. Cover with bread or cracker crumbs, and brown in oven.

The best way to cook cauliflower whole is as given above. When done cover with drawn butter, not cream sauce, and serve, or sprinkle thickly with grated cheese. Put in oven to brown. Serve either in baking-dish in which it has been browned, or remove carefully to platter and garnish with parsley.

Escalloped Cauliflower

Boil till very tender. Drain well and cut in small pieces; put it in layers with fine chopped egg and this dressing: $\frac{1}{2}$ pint of milk thickened

over boiling water with 2 tablespoonfuls of flour and seasoned with 2 teaspoonfuls of salt, 1 of white pepper, and 2 ounces of butter. Put grated bread over the top, dot it with small bits of butter, and place it in the oven to heat thoroughly and brown. Serve in the same dish in which it was baked.

Vegetable Cutlets

Cut into bits cooked cauliflower, carrots, celery or asparagus tips to measure 1 pint; add 1 cupful thick, seasoned white sauce; when cool, form into cutlets; add egg, bread, and fry in deep fat; garnish with pimolas and olives, paper frills; serve with green buttered peas.

Cauliflower au Gratin

Cleanse, trim, and quarter 1 or 2 large cauliflowers. Throw them into boiling water, and let them remain for five minutes; drain, and boil them in plenty of salted water until they are ready. Whilst they are boiling mix smoothly together in a stewpan 1 ounce of butter and one ounce of flour, add a quarter of a pint of cold water and a little pepper and salt. Let the sauce boil, and stir it over the fire for ten minutes. Put in with it 1 ounce of grated Parmesan cheese and 1 tablespoonful of cream, and take the saucepan from the fire. Cut the cauliflowers into neat pieces; lay half of these

in a tureen, pour a little of the sauce over them, and add the remainder of the vegetables and the rest of the sauce. Sprinkle a large tablespoonful of bread raspings and another of grated Parmesan over the top, and bake the preparation in a hot oven until it is nicely browned. Serve very hot. Time to brown, a quarter of an hour.

Cauliflower with Tomato Sauce

Boil 4 large white cauliflowers in a little thin flour and water until tender, then cut off the stalks and press them head downwards into a hot basin. Turn them into a tureen, and pour round them a little tomato or piquant sauce. Before serving, place the stalks neatly round them. They should look like one immense cauliflower. Time, fifteen to twenty-five minutes to boil.

Cauliflower with Stuffing

Choose a saucepan the exact size of the dish intended to be used. Cleanse a large, firm, white cauliflower, and cut it into sprigs; throw these into boiling salt and water for two minutes; then take them out, drain, and pack them tightly with the heads downward, in the saucepan, the bottom of which must have been previously covered with thin slices of bacon. Fill up the vacant spaces with a stuffing made of 3 tablespoonfuls of finely minced veal, the same

of beef suet, 4 tablespoonfuls of bread crumbs, a little pepper and salt, 1 teaspoonful of chopped parsley, 1 teaspoonful of minced chives, and a dozen small mushrooms chopped small. Strew these ingredients over the cauliflowers in alternate layers, and pour over them 3 well-beaten eggs. When these are well soaked, add sufficient nicely flavored stock to cover the whole. Simmer gently till the cauliflowers are tender, and the sauce very much reduced; then turn the contents of the saucepan upside down on a hot dish, and the cauliflowers will be found standing in a savory mixture. Time, three-quarters of an hour. Sufficient for four or five persons.

Cauliflower in Cheese

Fill pineapple cheese, out of which the cheese has all been scooped, with creamed cauliflower. Place on folded cloth in pan, sprinkle grated cheese over the top, and bake in moderate oven twenty minutes.

Cabbage and Bacon

Boil a piece of salt pork until it is about three-quarters cooked. Then take it out of the water, drain it, and place two or three rashers of bacon in the saucepan. Lay on these a cabbage which has been thoroughly washed and cut into quarters, and put the pork over the cabbage. Cover

the whole with nicely flavored stock, and pepper, nutmeg, and parsley, but no salt, as it will most likely be found there is sufficient in the bacon and stock. Simmer gently until the cabbage is cooked. Place the vegetables on a hot dish with the pork in the midst of them; thicken the gravy, and pour it over the whole. Time to boil the cabbage, twenty minutes. Sufficient for four or five persons.

Creamed Cabbage

Thoroughly cleanse two young cabbages, and boil them until quite soft. Take them out, drain, and press them between two hot plates until they are dry, when they may be slightly chopped. Melt a piece of butter the size of an egg in a stewpan, add pepper and salt, then put in the cabbage, and turn it about for two or three minutes. When it is thoroughly heated, dredge 1 tablespoonful of flour over it, and mix with it very gradually a cupful of milk or cream. Serve on a hot dish. Time, half an hour. Sufficient for three or four persons.

Brussels Sprouts

Wash and pick off the outer leaves. Place the vegetables in a pan of boiling water, to which have been added a handful of salt and a very small piece of soda. Let them boil quickly until tender. Drain the water from

them, and serve as hot as possible. Pepper slightly, and spread a little butter over them. Send a little melted butter to the table with them, but not on them. The best way to keep greens a good color is to put them into the saucepan when the water is boiling; keep them boiling fast all the time; let them have plenty of room and plenty of water; let them be uncovered, and take them up as soon as they are cooked. Time, ten minutes for sprouts.

Sauté Brussels Sprouts

Wash and drain 1 pound of sprouts; put them into boiling water for fifteen minutes, with $\frac{1}{2}$ an ounce of salt to each gallon, and when done, dry them on a clean cloth. Dissolve $\frac{1}{2}$ an ounce of butter in a pan, and shake the sprouts in it over the fire for a minute or two; season them with pepper, salt, and a little nutmeg, and serve very hot. Sprouts about the size of a walnut have the most delicate flavor. Sufficient for two or three persons.

Stuffed Cabbage

Choose a good-sized firm young cabbage. Wash it thoroughly, and lay it in water to which has been added 1 tablespoonful of vinegar. Let it remain for half an hour, then drain it, cut off the stalk, and scoop out the heart, so

as to make a space for the stuffing, which may be made of sausage-meat, mixed with chestnuts cut small, or any flavoring that may be preferred. Press the force-meat into the cabbage, cover it with leaves, which must be well tied on with tape to prevent escape. Place the cabbage in a saucepan with some slices of bacon above and below it, and cover the whole with nicely flavored stock. Let it stew gently for half an hour. Take out the cabbage, remove the tape, place it on a hot dish, and strain the gravy over it. Sufficient for three or four persons.

To Keep Cabbage Fresh

Have the cabbages cut with two or three inches of stalk, of which the pith must be taken out without injuring the rind. Hang the cabbages up by the stalk, and fill the hollows with a little fresh water every day. Cabbages will thus keep fresh for four or five weeks.

Cabbage à la Lilloise

Wash and drain a large cabbage, and, after removing the stalk, cut it into pieces about the size of a walnut. Melt 2 ounces of butter in a saucepan, and fry in it for a minute or two a small teaspoonful of finely chopped onion. Add the cabbage, with pepper, salt, and a little grated nutmeg. Cook it over a slow fire, and

turn it frequently to prevent burning. Place on a hot dish and serve. Time to prepare, fifteen minutes.

Boiled Cabbage

Cut off the stalk, remove the faded and outer leaves, and halve, or, if large, quarter the cabbages. Wash them thoroughly, and lay them for a few minutes in water, to which 1 tablespoonful of vinegar has been added, to draw out any insects that may be lodging under the leaves. Drain them in a colander. Have ready a large pan of boiling water, with 1 tablespoonful of salt and a small piece of soda in it, and let the cabbages boil quickly till tender, leaving the saucepan uncovered. Take them up as soon as they are done, drain them thoroughly, and serve. Time to boil: young summer cabbages, from ten to fifteen minutes; large cabbages or savoy, half an hour or more.

To Dress Sauerkraut

Take as much kraut as will be required out of the barrel, and wash it lightly, first in warm, and then in cold water. Dissolve a slice of fresh butter in a saucepan, put in half the kraut, lay upon this the meat which it is to accompany—ham, beef, pork, sausages, etc., are those usually served with it—lay the remainder of the kraut on the meat, and pour over it a little stock and

a glass of wine if liked. Add stock or water occasionally, as it is required, to moisten the preparation, and stir it every now and then to keep it from burning. Cover closely, and simmer gently over a slow fire until the meat is done enough, and the kraut is soft. Serve the meat on a hot dish with the sauerkraut round it. It can scarcely be boiled too long, and can be warmed up again with fresh meat a second time. Time to boil, not less than three hours at the first boiling.

To Make Sauerkraut

The following interesting particulars as to the German practice in regard to the preparation of sauerkraut are drawn from "German National Cookery." The finest and hardest white cabbages must be chosen, and the color will be improved if they are allowed to lie heaped together in a cool corner for several days before being used. The cutting is usually done with an instrument called a *kohlhobel* (cabbage-plane). Instead of this a large knife will do. Throw away the outer leaves of the cabbages, and halve and quarter them. Cut out the stalks and larger ribs of the leaves. Begin at the top of the head to cut them across in very narrow strips. Have ready a well-seasoned oak barrel or pickling-tub, or an earthen bread-

pan would do. Cover the bottom of the vessel with clean cabbage leaves, throw in the cabbage as it is cut, sprinkle it with salt, equally dispersed as it is thrown in. Many scatter in a few juniper-berries or caraway-seeds. As the shred cabbage is put into the tub, it should be stamped down hard with a club. When all is packed close strew a little salt over the top, cover it with a few cabbage leaves, and then with a clean linen cloth. Put on it a wooden lid that will fit inside the vessel, and lay on this a heavy stone. Do not put the "kraut-stand" in too cool a place till fermentation has begun; this may be known by small white globules forming on the brine, which ought to appear above the kraut after a day or two. If this is not the case, boil salt and water, let it get cold, and then pour it over. This latter must not be a strong brine. A good handful of salt is enough to allow for a large bucket or firkin of cut cabbage; too much prevents fermentation. In a fortnight the cloth on the top must be well washed in cold water, and spread over again. At the same time the leaves on the top must either be well rinsed also or renewed. This washing must be done once every week, whether kraut is taken out or not. In two or three weeks it is pickled enough for use, and will keep good for a year.

Scotch Kale

Procure Scotch kale as fresh as possible, and cut away the outer and decayed leaves, and the stalks; wash with care, and drain it. Put it into boiling water slightly salted, and let it boil quickly until cooked; drain thoroughly and serve very hot. Whilst the kale is boiling, the saucepan should be left uncovered. Time to boil, twenty minutes.

Swiss Cabbage

Remove the centre and fill with sausage-meat. Place a layer of the same between the leaves; tie securely in cheesecloth, and boil until the vegetable is tender. Pour over a cupful of hot vinegar.

Cucumber Mangoes

Choose large, green cucumbers, not very ripe, cut a long narrow strip out of the sides, and scoop out the seeds with a teaspoon. Pound a few of these with a little scraped horseradish, finely shred garlic, mustard seed, and white pepper; stuff the hollows out of which the seeds came as full as they will hold, replace the strips, and bind them in their places with a little thread. Boil as much vinegar as will cover them, and pour it on them while hot; repeat this for three days. The last time boil the vinegar with half an ounce of mace, half an ounce of cloves, 2 ounces of pepper, 2 ounces of mustard

seed, a stick of horseradish, and 1 clove of garlic to every half gallon of vinegar. Put the cucumbers into jars, pour the boiling liquid over them, tie the jars closely down, and set them aside for use. Time, four days.

Stuffed Cucumbers

Peel large cucumbers. Remove a narrow piece from the side, and scoop out the seeds with a teaspoon. Fill the cavity with nicely flavored force-meat, replace the piece, and bind it round with strong white thread. Line the bottom of a saucepan with slices of meat and bacon, put the cucumber upon it, and then 2 or 3 more slices. Cover the whole with nicely flavored stock, and, if more vegetables are desired, 2 or 3 sliced carrots, turnips, and onions may be added. Season with salt and pepper, and simmer gently, until cucumber, meat, and vegetables are sufficiently cooked. If the cucumber is tender before the rest, it should be taken out, and kept hot. Thicken the gravy with a little butter and flour, and pour it over the cucumber. Time, about one hour.

Fried Cucumbers

Peel the cucumbers, slice in half-inch slices, and put them in ice water for half an hour. Drain, wipe dry, and roll in beaten egg, then in fine salted cracker crumbs. Fry in deep boiling

fat; drain in a hot oven on brown paper, dust with salt and pepper, and serve hot.

If the cucumbers are quite large, they may be cut lengthwise in quarters and the seeds scooped out by drawing the tip of a spoon down the centre. Then divide them once in length, roll, and fry as before.

Stewed Cucumbers

Peel 2 or 3 cucumbers that are too large for serving in the usual way. Cut them in quarters lengthwise and scoop out the seeds. Cut again in inch and a half lengths, and throw them for half an hour or more in very cold water. Stew until tender in enough slightly salted, boiling water to cover them. Drain off the water, turn into a hot dish and simply dress with melted butter, salt, and pepper, with the addition, if liked, of 1 spoonful of rich hot cream. They may be served on crisp toast at breakfast or lunch with eggs, or to accompany an omelet, or with parsley butter as an accompaniment to a fish course, or with fish-balls. The wonder is, when so many think the cucumber indigestible, that it is not more used as a cooked vegetable.

Cucumbers à la Poulette

Peel 2 small, young cucumbers. Remove the seeds. Cut the fruit into pieces about one inch thick and two inches long, stew these till tender

in water with a little salt and vinegar in it; drain them; put into a stewpan 1 ounce of butter and $\frac{3}{4}$ of an ounce of flour; mix the butter and flour well, and let them remain about three minutes. Add gradually 1 pint of nicely flavored stock. Simmer gently for fifteen minutes. Put in the cucumbers, with a seasoning of salt and pepper, and in a minute or two, 2 tablespoonfuls of cream. Draw the sauce from the fire, and, just before serving it, add the well-beaten yolks of 2 eggs, and the juice of half a lemon. Time, one hour.

Pickled Cucumbers

If the cucumbers are very young and small they may be pickled whole; if not, they are better cut into thick slices. Sprinkle salt rather plentifully over them, and let them remain twenty-four hours. Drain them from the juice, dry them in cloth, and pour over them boiling vinegar, with $\frac{1}{2}$ an ounce of mustard seed, 1 ounce of salt, 1 ounce of long pepper, half a bruised nutmeg, and a pinch of cayenne to every quart of vinegar. Cover them closely, and let them remain until next day, when the vinegar must again be boiled and poured over the cucumbers, and this process repeated each day for four days. They should then be covered closely, and care should be taken with these, as with all

pickles, that they are thoroughly covered with vinegar. It is best to pickle cucumbers by themselves, as they are apt to become mouldy. If any sign of this appears (and they should be looked at every three or four weeks to ascertain it, and on this account should be kept in a wide-mouthed glass bottle instead of an earthen jar), put them into a fresh dry bottle, boil the vinegar up again, and pour it over them. Time to pickle, one week.

To Dress Cucumbers

Pare the cucumber and cut it into thin slices. Sprinkle a little salt over, and in a few minutes drain off the water which exudes. Put the slices on a clean dish, and pour over a French dressing. Many persons like a few slices of onion served with the cucumber, or 1 teaspoonful of the vinegar in which onions have been pickled may be added to the other vinegar.

To Serve Spinach

This vegetable must be washed thoroughly in several waters to free it from grit. To do this lift it out of the water in both hands, a small quantity at a time. The stalk must be pulled from each leaf before boiling. Put the prepared spinach into an empty saucepan, sprinkle a little salt over it, and stir it constantly to prevent burning. Boil the spinach till it becomes tender.

Place the boiled spinach on a colander or sieve, press it, chop it on a clean board, put it into a saucepan, add butter and broth—taking care, however, not to thin it too much with the broth—and taste whether it is salt enough. Stir it over the fire till the liquid is absorbed, pile on a hot dish, and serve. Half an ounce of butter and 1 tablespoonful of cream, or broth, will be enough for 1 pound of spinach. If cream a day old is to be obtained, we may finally incorporate a little flour with it, and add the whole to the spinach. To embellish this dish, cut milk bread into slices, forming the crust into points, fry in butter till yellow, prepare hard-boiled eggs cut in quarters lengthwise, and serve the spinach, placing round it first an egg and then a crust alternately.

Spinach as Greens

Boil spinach as for other recipes. Drain and press out water, return to saucepan, add butter, pepper, and salt, 1 tablespoonful of vinegar, and serve with boiled meat.

The leaves of young beets or turnip tops may be substituted for spinach, or greens, and are frequently used when spinach is out of season.

German Mode of Cooking Spinach

“Spinach,” says the compiler of “German National Cookery,” “requires to lie in water a

little while, and to be several times rinsed in fresh water. Put it into boiling water with salt; give it eight or ten minutes' gentle boiling uncovered. If its earthy flavor is objected to, throw it into plenty of cold water when boiled enough, then drain, and press it dry; chop it fine. Make butter hot, throw it into some grated bread crumbs, then add the spinach. Or make a thick butter-sauce, and stir the spinach into this to get thoroughly hot. Serve garnished with either cutlets, sausages, hard-boiled eggs sliced, and sippets of buttered toast, or poached eggs. If the full flavor of the spinach is liked, simply wash it well, clear it of the large stems, and drain it. Put a piece of butter in a saucepan, and when melted put in the spinach; cover, and as it shrinks put in more. Let it cook in its own juice. Sprinkle salt over as you put it in."

Spinach with Eggs

Prepare spinach as for the above recipe. Put it on a hot dish, smooth it with the blade of a knife, and mark it in squares. Place as many poached eggs as there are guests on the top of the spinach, or, if preferred, put them round it, each egg on a piece of buttered toast. Serve the whole very hot. If a superior dish is required, the spinach, after being boiled till tender, may be rubbed through a wire sieve, and the pulp

heated with a slice of fresh butter, 1 tablespoonful of thick cream, and a little pepper and salt.

Purée of Spinach with Butter

Pick the stalks from 3 pounds of spinach, and wash it in two or three waters. Lift it out of the water with the fingers that the sand may settle at the bottom, and put it into a saucepan with as much boiling water slightly salted as will keep it from burning. Keep it boiling till it is tender, and press it under the water occasionally with a wooden spoon. Drain it well; carefully pick away any stalks or fibre that may still remain in it, and rub it through a coarse sieve. Put the pulp into a saucepan with a slice of fresh butter, and a little pepper and salt, and stir it briskly over the fire till it is quite hot. Add a spoonful or two of sauce, and let it remain on the fire, stirring all the time, for five minutes. Serve very hot, and garnish with fried sippets, or pile it in the centre of a dish, and place lamb or mutton cutlets on end round it, the long bones inclining towards each other. Time to boil the spinach, ten to fifteen minutes.

Fagadu Bradu

Take of spinach that has been well washed and drained, enough for a dish; stew it over a

slow fire until half done, then press out all the moisture, and add to it the whole of a lobster cut into bits—small ones, and seasoned with cayenne and salt to taste—2 tablespoonfuls of curry-powder, and 2 ounces of butter. Stew till the spinach is quite tender, which will be in about fifteen minutes.

Boiled Winter Squash

Winter squashes are stewed in the same way as others, but they must remain on the fire a little longer. Cut up the squashes in pieces an inch thick, having first pared the squash; if old, extract the seeds and boil the pieces until they break, mash them with a spoon, boil them a little longer, and when they are done squeeze them through a colander. Mix them with a little salt and a small quantity of butter. If kept in a dry place, winter squashes will remain good all the winter, but if they are once frozen they lose their flavor and are apt to decay. They are richer and firmer than the summer kind.

To Cook Summer Squash

If young and tender, cut into thick slices and boil in as little water as possible, or steam about one hour. Drain well, or better still, squeeze it in a thin cloth. Mash and season with butter, plenty of salt, and a little pepper. If the squash is old, peel and remove the seeds.

Pickled Onions

Onions, like all other pickles, are considered more wholesome, though less handsome, when prepared at home, than when bought at the warehouses. Home-made pickled onions are besides quite as expensive. The small silver onions are generally used for pickling, and should be obtained as soon as possible after they are harvested, as they are then in the best condition. This will be about the middle of August. Peel the onions until they look clear, being careful not to cut the bulb. If a little warm water be poured over them the task will not be quite so disagreeable. Throw them as they are peeled into a bowl of white-wine vinegar, and when they are all finished strain the vinegar into an enameled stewpan, with 1 ounce of whole peppercorns, 1 dessertspoonful of salt, and an inch of whole ginger to each quart. Boil gently for five minutes, let the liquid cool, and pour it over the onions. It must be boiled again twice before the onions are fastened up, and should be sufficient to cover them entirely. Put the pickle into jars, cork securely, and cover them with bladder, then store for use. Instead of boiling the vinegar three times, the onions may be thrown into it when boiling, and simmered gently for two minutes. Onions and cucumbers are frequently pickled together.

Onions à la Crème

Peel four medium-sized Spanish onions, and boil them in water slightly salted until they are sufficiently cooked. Drain them on a sieve, and put them into a stewpan with 3 ounces of butter rubbed smoothly with a tablespoonful of flour, and a little salt and white pepper. Shake the pan constantly, and stir in by degrees $\frac{1}{2}$ pint of cream or new milk. Serve the onions on toasted bread, with the sauce poured over. Sufficient for four or five persons. One hour to boil the onions, quarter of an hour to stew them.

Onion and Eggs

Wash and peel a large Spanish onion. Cut it into slices about a quarter of an inch in thickness, strew a little salt and pepper over these, and fry them in hot butter until they are tender, without being browned. Take the pieces up with an egg-slicer to preserve them whole, drain well from the fat, and place them on a hot dish. Squeeze the juice of 2 large fresh lemons upon them. Have ready 4 poached eggs, place these on the onions, and serve immediately. Time, twenty minutes altogether.

Onion Porridge

Peel a large Spanish onion, divide it into four, and put it into a saucepan with $\frac{1}{2}$ salt-spoonful of salt, 2 ounces of butter, and 1 pint

of cold water. Let it simmer gently until it is quite tender, then pour it into a heated bowl, dredge a little pepper over it, and eat it as hot as possible just before going to bed. Time to boil the onion, about half an hour. Sufficient for one person. A country remedy for a cold in the head.

Plain Boiled Onions

Peel half a dozen medium-sized Spanish onions, and boil them gently for five or six minutes in a little salt and water. Drain them on a sieve, and throw them into cold water for an hour. Put them into a saucepan with plenty of cold water, and let them simmer gently until they are tender quite through, without being broken. Serve on a hot dish, with a little melted butter poured over them. Time, medium-sized Spanish onions, an hour and a half to boil.

Baked Spanish Onions

Wash and trim, without peeling, half a dozen Spanish onions of medium size. Put them into a saucepan, cover them with water slightly salted, and let them simmer very gently for about an hour. Take them up, drain them, wrap each onion in a separate piece of paper, put them into a moderate oven, and let them remain until quite tender. Before dishing them, remove the skins, sprinkle a little pepper and salt

over them, and pour half a pint of good gravy into the dish with them. Time to bake, about an hour and a half. Sufficient for five or six persons.

Stuffed Baked Onions

Peel large Spanish onions, partly boil them, and leave them on a sieve to drain until nearly cold. Then cut the onions an inch and a half across the top, and scoop out the centre. Have ready a stuffing made with 1 ounce of finely grated Parmesan or Cheshire cheese, the yolks of 2 hard-boiled eggs minced very finely, 1 ounce of butter, 3 ounces of bread crumbs, 1 saltspoonful of salt, and half that quantity of pepper. Mix all well together with a spoonful or two of milk. Fill up the onions with the force-meat, brush them over with egg and bread crumbs, and bake them until nicely browned. Serve on a hot dish, with brown gravy poured over them. Time, half an hour to boil the onions; three-quarters of an hour to bake.

Stewed Onions

Peel and trim half a dozen Spanish onions of medium size, but be careful not to cut the tops too short, or the bulb will fall to pieces whilst stewing. Blanch them in boiling water for a minute or two, then drain them, and put them side by side in a saucepan sufficiently large to

hold them all in one layer. Sprinkle a little salt and pepper over them, and place upon each onion $\frac{1}{2}$ ounce of butter, mixed smoothly with $\frac{1}{2}$ teaspoonful of powdered sugar. Place them over a gentle fire, and let them remain until lightly browned, then cover with good brown gravy, and simmer them until tender. Serve as hot as possible on toast, with the gravy poured round them. If liked, the gravy may be flavored with tomato sauce, or with a finely minced gherkin and a glass of claret. A pleasing variety, too, may be secured by taking out the middle of each onion, stuffing it with nicely seasoned force-meat, and then stewing in gravy as before. Time to stew the onions, about an hour and a half.

Onions with Beefsteak, etc.

Take 2 large Spanish onions; remove a thin piece from each end, peel off the outer skins, and cut them into slices a quarter of an inch thick. Place 1 ounce of butter or good dripping in a saucepan, let it melt, then put with it 1 pound of steak, divided into pieces a little thinner than for broiling. Brown these in the butter, add a little pepper and salt, the sliced onions, 3 ounces more of butter, but no liquid; cover the saucepan closely, and simmer as gently as possible till done. Arrange the steak neatly in the cen-

tre of a hot dish, boil up the onion gravy sauce with 1 tablespoonful of walnut catsup, pour it over the meat, and serve immediately. Chickens or rabbits are sometimes cooked in the same way. Time, about an hour and a half.

Onions with Grated Cheese

Wash and peel 3 or 4 large sound onions, cut them into slices fully half an inch thick, and place them side by side in a single layer in a well-buttered baking-dish. Sprinkle a little pepper and salt over them, place them in a quick oven, and let them remain until tender; strew each piece of onion thickly with grated cheese, and return the dish again to the oven for a few minutes until the cheese has dissolved. Lift the slices carefully upon a hot dish, and serve immediately. A little mustard should be eaten with them. Time, half an hour to bake. A German recipe.

Leeks

This, the *Allium Porrum*, is a plant highly valued for culinary purposes. Its flavor is much milder than that of the onion, or any other species of *Allium*. In Wales, the leek has long been a special favorite. It is ordinarily sown in spring, and is ready for use in the following winter. Attention has long been given to its growth, and some of the varieties exhibit in a

remarkable degree the effects of cultivation in increased size and delicacy.

Boiling of Leeks

Leeks are generally used in soups, etc. If served alone, take them when very young, trim off the root, the outer leaves, and the green ends, and cut the stalks in six-inch lengths. Tie them in bundles, put them into boiling water, with 1 dessertspoonful of salt, and 1 tablespoonful of vinegar, and let them boil until quite tender. Drain them, and serve like asparagus, on hot toast, pouring white sauce or melted butter over them. Time to boil, three-quarters of an hour.

Flemish Leeks

Rub $\frac{1}{2}$ pound of fresh butter into 1 pound of flour; add $\frac{1}{2}$ teaspoonful of salt, the yolks of 2 eggs, and $\frac{3}{4}$ pint of water. Mix thoroughly. Divide this pastry into four parts, and roll these out into rounds about six inches in diameter. Have ready 1 dozen leeks prepared as follows: Wash them in two or three waters, trim off the root and the outer leaves, strew 1 tablespoonful of salt, 1 teaspoonful of pepper, and $\frac{1}{2}$ grated nutmeg over them, and pour over them $\frac{1}{2}$ pint of cream. Let them soak for half an hour. Put the rounds of pastry on a baking-dish; fill each one with the leeks, draw up the sides to the

centre, fasten them securely together, and bake in a good oven. Time to bake, half an hour.

Radishes

To be eaten in perfection, radishes should be freshly pulled and tender. When preparing them for table, wash them thoroughly, and leave about an inch and a half of the stalk. Cut the fibres from the bulbs, and lay them in cold water for an hour. Serve them in a circle on a plate with the stalk end outwards, and a salt-cellar in the centre. Radishes are very commonly added to salads.

Horseradish

Wash the horseradish thoroughly, and lay it in cold water for an hour. Grate it into shreds and use it to garnish various dishes. It is a frequent accompaniment to roast beef, and to many kinds of fish.

Horseradish Sauce

Take a piece of butter the size of one egg, beat it up with $\frac{1}{2}$ tablespoonful of flour, thin it with 1 cupful of warm broth or hot mint, place it on the fire to boil, stirring it all the time; stir in 2 tablespoonfuls of grated horseradish, let it heat, but not boil; add a little salt, and serve. A German recipe.

Tomatoes

In the season of fresh tomatoes, the simplest way of serving them is to slice and use them as a salad or side dish, or with sugar and cream as a dessert. Served in this way some people consider them a close rival to strawberries, the sugar and cream seeming to combine with them to bring out a flavor similar to that delectable berry.

To prepare them to be served raw, select smooth tomatoes of uniform size, put them in a wire basket, colander, or coarse strainer, plunge them in boiling water, let them stand a few minutes, then plunge them into cold water. They can almost immediately be handled easily, and the skins will peel off very readily. Put them on or near the ice to get very cold, and when ready to serve slice and serve with a French or mayonnaise dressing or with sugar as liked.

The small round peach or egg tomatoes are very pretty served whole, in nests of lettuce or cress.

The tomato contains so much acid that it needs very little vinegar, and the persistent use of salt, pepper, and vinegar as a dressing is said to induce irritation of the mouth and the coating of the stomach and digestive organs.

Curried Tomatoes with Rice

Boil 1 cupful of rice until tender and dry. While this is cooking, scald and peel 4 or 5 medium-sized tomatoes. Cut them in halves across and take out the seeds; then cut each of these halves in two. Chop 2 small onions very fine, cook them in a saucepan with 2 tablespoonfuls of butter until tender; add 1 teaspoonful of curry powder, 1 bay leaf, 1 blade of mace, and 1 cupful of hot water. Let this mixture boil, then put in the tomatoes, cover closely and simmer twenty minutes, or until the tomatoes are tender, but not broken.

Dish the rice in a mound on a deep hot platter or shallow vegetable dish; place the tomatoes carefully around the edge of the dish, strain the sauce over all and serve at once.

Curried Tomatoes with Okra

Scald and peel half a dozen medium-sized tomatoes; cut them in halves across, scoop out the seeds, then cut them in small pieces and stew for ten minutes with 1 tablespoonful of butter, 1 teaspoonful of curry powder, 1 teaspoonful of salt, and 1 tablespoonful of chopped onion.

Put a layer of okra in a baking-dish with a cover; over it put a layer of the seasoned tomatoes, sprinkle over it a few fine bread

crumbs, and strew plentiful bits of butter over the crumbs. Put another layer of okra, tomato, and crumbs until the dish is full. Have a rather thick layer of crumbs on the top. Distribute bits of butter well over the top, and bake half an hour in a rather quick oven. Uncover the dish for the last ten minutes and let the top brown nicely. Take it out of the oven and scatter thickly over the top mixed nuts chopped fine.

While the dish has been cooking make a sauce by rubbing together 1 tablespoonful of butter and 1 of flour; add 1 cupful of boiling water, and cook until smooth and thick; add the juice of $\frac{1}{2}$ lemon, $\frac{1}{2}$ teaspoonful of salt, and a dash of cayenne. Strain the sauce over the top of the tomatoes and okra, and serve in the same dish with boiled rice.

Stewed Tomatoes

The idea prevails among many inexperienced cooks that all that is necessary in stewing tomatoes is to cut them up, stew a few minutes, and serve, either without seasoning, or if too juicy, with some bread crumbs, and perhaps salt, pepper, and sugar. The flavor of the tomato is brought out and greatly improved by long stewing; some authorities claim that they need an hour. This, of course, means very slow cooking.

The tomatoes should always be peeled, not at all a troublesome matter. If rapidly boiling water is poured over them, and they are allowed to stand a few minutes, then drained and plunged into cold water until cool enough to handle easily, the skins will come off very readily. They should then be cut in pieces and stewed in their own juice until tender—fifteen or twenty minutes. If they are too juicy to serve as a vegetable, drain off a part of the liquor and put it aside to add to the next day's soup or sauce; add the necessary salt, a little pepper, and a good-sized piece of butter. Then stew very slowly at least another fifteen or twenty minutes. If liked, a very little fine bread or cracker crumbs may be added, 1 tablespoonful of butter, rubbed smooth with butter, putting less butter in when stewing them. 2 cupfuls of mashed rice may be added while the tomatoes are stewing—or $\frac{1}{2}$ pound of American cheese, grated and beaten up with 3 eggs, and added after the tomatoes are stewed. Or tomatoes may be stewed in stock or gravy.

Stewed Tomatoes and Corn

Stew and strain nice ripe tomatoes, and to each 2 cupfuls of tomato add 1 cupful of tender green corn, cut from the cob. Season with salt, pepper, and butter. Cook them together eight

or ten minutes, then add boiling hot cream, $\frac{1}{2}$ cupful to each 3 cupfuls of tomato and corn, and serve very hot; or the corn may be omitted and the tomatoes stewed in the regular way. When done, add 3 beaten eggs; stew a few minutes longer, until the eggs set.

Grilled Tomatoes

Use the dark red solid-meated tomatoes for grilling. They should be firm and well ripened. Without peeling, cut a thin slice from the blossom and the stem end, then cut in two once across. Put them in a fine wire broiler and broil over a hot fire, giving from three to eight minutes to each side. Season with salt and pepper, and serve with small steaks, or on hot rounds of buttered toast with cream sauce.

Scalloped Tomatoes and Potatoes

Peel and chop, or cut in small pieces, enough tomatoes to make 1 pint. Season with salt, pepper, and a little onion juice. Peel and chop enough potatoes to make 1 cupful. Butter a baking-dish and sprinkle lightly with fine bread crumbs, and put in half the tomatoes, then half the potatoes. Lay over them soft crackers, buttered and broken in bits. Sprinkle over the crackers 2 spoonfuls of grated American cheese. Then add the rest of the tomatoes, the potatoes,

and more cracker crumbs; put bits of butter plentifully over the top and bake in a hot oven thirty minutes, and serve at once.

Canned tomatoes may be used for scalloping or cooking, and corn or rice may be substituted for potatoes.

Tomatoes Baked with Eggs

Select 6 or 8 firm tomatoes of uniform and medium size, scald and peel them. Scoop out a small portion of the inside, leaving sufficient thickness to keep the shape well. Chop fine 1 small onion and fry it until a light brown in a tablespoonful of butter, add to it 1 cupful of fine bread crumbs, the tomato pulp and juice taken out of the tomatoes, 1 teaspoonful of finely chopped parsley, and salt and pepper. Cook all together until well heated.

Pack the tomatoes closely together in a shallow baking-pan of granite or earthenware, fill the centres with the mixture, and if any remains put it around the tomatoes. Bake in a hot oven twenty or thirty minutes, then break carefully over the top of each 1 egg, return to the oven and bake until the egg is set. On taking it out of the oven shake a little salt and pepper over the tops of the eggs, and serve at once. This makes a hearty dish for a Sunday night supper, or for lunch.

Stuffed Tomatoes

Take 6 or 8 firm, well-ripened tomatoes of uniform size, cut a slice from the stem end and scoop out the seeds, leaving all the pulp. Mix with 2 cupfuls of bread crumbs, 1 small onion minced fine, 1 tablespoonful of butter, and salt and pepper to taste. Fill the tomatoes with the mixture, set them in a baking-dish with just enough water to prevent them from burning. Bake until tender, taking care that they do not break. When done, take them up carefully with a spatula on individual plates, garnish with sprigs of parsley or cress, and serve at once. Cold minced-meat or force-meat may be added to the bread crumbs and will make a palatable stuffing.

Tomatoes Stuffed with Meat or Fish

A very nice dish for a luncheon, or Sunday evening or informal supper, is to fill tomatoes with a force-meat made with cold ham and mushrooms. For 1 dozen nice firm tomatoes, scalded and peeled, take 1 small cupful of finely minced ham, the same amount of chopped mushrooms, and half of fine bread crumbs. Mix with it the juice and pulp scooped from the centre of the tomatoes, season with salt and pepper, a dash of cayenne, 1 tablespoonful of finely minced parsley, and 2 tablespoonfuls of melted butter.

Mix all thoroughly and fill the tomatoes. Bake twenty minutes in a hot oven, basting the top occasionally with melted butter. Serve hot.

Cold chicken or veal, or any nice cold meat may be used with or substituted for the ham. Or use any nice cold fish like bluefish or whitefish. For a lunch dish they may be chilled after baking, and served with mayonnaise dressing on top.

Tomatoes Stuffed with Chicken Salad

Scald and drop into cold water 6 firm, smooth, round tomatoes; peel them and cut a slice from the blossom end. Take out the seeds and fill with chicken salad; put 1 spoonful of whipped cream on the top of each, replace the slice cut from the end, laying it lightly on the top. Set each tomato in a little nest of crisp lettuce leaves, and put on the ice to chill. Serve very cold, and pass a mayonnaise dressing with it.

Fried Tomatoes

Slice, without peeling, ripe, firm tomatoes, sprinkle them with salt and pepper, and dredge lightly on both sides with flour. Sauté them in hot butter until nicely browned. Or they may be rolled in fine cracker crumbs and sautéed. Serve on a hot platter.

These are good to serve for breakfast or

lunch with potato or rice croquettes, or with ham or cheese omelet.

Baked Eggs and Tomatoes

One of the nicest ways of the myriad nice ways in which to cook eggs for breakfast is to select as many round, firm, ripe tomatoes as there are persons to be served. Wash them, cut a thin slice from the top of each for a cover, and scoop out sufficient space to admit an egg. Put in each a little butter, drop in the egg, taking care not to separate the white and yolk, season with salt and pepper, put a small piece of butter on each egg, and a little minced parsley on the butter. Replace the cover and bake about twenty minutes in a hot oven. Grated cheese may be used instead of the parsley.

Fried Green Tomatoes

Cut the tomatoes into rather thick slices. Heat in a frying-pan 3 tablespoonfuls of butter. Lay the tomatoes in and fry on both sides, turning carefully without breaking the slices. After turning, dust lightly with pepper. A very little minced onion may be cooked in the butter if liked. Serve as a border for steak or chops.

Another way is to dust each slice of the tomato with salt and pepper, and dredge with flour or very fine cracker crumbs before frying. Cook until nicely browned.

Tomatoes with Aspic Jelly

Use rather small, firm tomatoes of uniform size. Pour boiling water over them and take off the skins, and put them in the refrigerator to cool. Soak $\frac{1}{2}$ box of gelatine in $\frac{1}{2}$ cupful of white stock. When dissolved add it to a cupful and a half more stock, season with 2 or 3 drops of Tabasco sauce, 1 tablespoonful of lemon juice, and salt to taste. Add a little caramel or green coloring. When the aspic is just ready to stiffen cut the tomatoes in slices, take out the seeds, and lay them in moulds; fill each mould to the top with the aspic and put on the ice to stiffen. Before serving turn out on a lettuce leaf on small plates, and serve either with or without mayonnaise dressing, and pass with them thin bread-and-butter or bread-and-cheese sandwiches.

If no stock is at hand, extract of beef may be substituted in the right proportion. They may be also put in one large mould instead of the small ones.

Tomato Toast

Stew 1 quart of tomatoes and season nicely with salt, pepper, a dash of cayenne, 1 tablespoonful of sugar and butter. A very little nutmeg or mace may be added if liked, and just a suspicion of onion juice.

Toast thin slices of entire wheat bread to an

even, delicate brown; put them on a hot platter and moisten slightly with hot water and melted butter. Cover the toast with the hot tomato, and just before serving put 1 spoonful of thick, whipped cream on the top of each slice.

This is a nice breakfast or lunch dish to serve with a plain omelet and crisp slices of bacon.

French Tomatoes

Scald and peel 6 small tomatoes of the solid-meated kind; the peach or Italian tomatoes are nice for this way of cooking. Make a cream sauce by rubbing together 1 tablespoonful of butter and 1 of flour; add 1 cupful of hot milk, and stir over the fire until boiling; add salt and pepper to taste; add only 1 drop or 2 of onion juice, and just a dash of celery salt. Put 1 tablespoonful of the sauce in the bottom of a ramakin or custard cup, then drop in a tomato and cover with the sauce. Sprinkle over the top bread crumbs seasoned well with butter. Stand the cups in a pan containing boiling water and bake half an hour in a moderately hot oven. Serve hot in the cups, placed on a small plate.

Tomato Soufflé

Take 1 large cupful of thick, strained tomato pulp; season with salt and pepper, and stir in the beaten yolks of 6 eggs, and 1 tablespoonful of melted butter. Beat the whites of the eggs

to a stiff froth and fold them in; turn into a buttered pan and bake fifteen minutes in a hot oven. Serve at once.

Purée of Turnips

Pare and wash half a dozen large sound turnips, and split them into halves, or even into quarters. Boil them till they are very tender, and press the water thoroughly from them. Pass them through a hair sieve, and put them back into the saucepan. Dredge a small quantity of flour over them, and add a little white pepper and salt, a slice of butter, $\frac{1}{2}$ teaspoonful of white sugar, and a quarter of a pint of cream or milk. Stir them over the fire until they are quite dry and stiff. Serve the purée in the centre of a dish, and arrange cutlets, etc., neatly round it. Some cooks add a little grated nutmeg or a little powdered ginger to turnip purée. Time to simmer with the cream, about ten minutes; to boil, from three-quarters of an hour to an hour and a half, according to age and size.

Stewed Turnips à la Française

Peel and wash half a dozen turnips, and boil them in salted water till tender. Take them up, drain them, and in the water in which they have been boiled simmer gently 1 cupful of bread crumbs for five or six minutes. Wash the turnips, and put them into another saucepan with

the boiled bread and a little butter and pepper. Stir over a gentle fire till they are quite hot, and mix with them the yolk of an egg beaten up with 2 tablespoonfuls of milk. Let them stew gently a minute or two longer, and serve very hot. Turnips prepared thus are very good as an accompaniment to boiled mutton, veal, or poultry. Time, three-quarters of an hour to an hour and a half to boil the turnips.

Fried Turnips

Boil 3 or 4 turnips till they are three parts cooked. Take them up, drain them, cut them into slices, and fry them in hot fat till they are lightly browned and quite tender. Drain them, and serve with fried or boiled cutlets. Or peel them and cut them into very thin slices. Let them lie in cold water for an hour, and drain them. Dissolve a slice of butter in a stewpan, and in this dissolve 1 tablespoonful of chopped onion for five minutes. Put in the slices of turnip, sprinkle a little pepper and salt over, and let them steam till they are soft. A spoonful or two of water may be added if there is any fear that they will burn.

Large Stuffed Turnips

Boil whole 4 or 5 large turnips. Take them up, drain them, cut a slice from the top, and scoop out the middle. Beat the pulp which has

been taken out with a little butter, flour, pepper, salt, and cream, and add the yolk of an egg. Fill the empty spaces with the mixture, put the tops on again, and brush them over with beaten egg. Brown them in a brisk oven, and serve very hot. Time to boil, from three-quarters to an hour and a half.

Turnip and Potatoes

Press seasoned mashed potatoes into a ring mould, brush over beaten egg, and brown in oven.

Cut balls from turnips with a French scoop. Boil in salted water twenty minutes. Drain; pile up in centre of potato ring. Pour over balls melted butter, seasoned with pepper or white sauce; garnish with parsley.

Stewed Lettuce

Take 4 good-sized lettuces, trim away the outer leaves and the bitter stalks; wash the lettuces carefully, and boil them in plenty of salted water until they are tender. Lift them into a colander, and squeeze the water from them; chop them slightly, and put them into a clean saucepan with a little pepper and salt, and a small piece of butter. Dredge a little flour on them, pour over them 3 tablespoonfuls of good gravy, or $\frac{1}{4}$ cupful of cream and omit the lemon juice, and simmer gently for a quarter of an

hour, stirring all the time. Squeeze 1 dessert-spoonful of vinegar or lemon juice upon them, and serve as hot as possible, with fried sippets round the dish. Time, altogether, three-quarters of an hour. Endive may be dressed as the above.

Stuffed Lettuce

Wash 4 or 5 large lettuces. Boil them in plenty of salted water for fifteen minutes. Throw them at once into cold water, and afterwards let them drain. Open them, fill them with good veal force-meat, tie the ends securely, and put them into a stewpan with as much good gravy as will cover them, 1 teaspoonful of salt, $\frac{1}{2}$ teaspoonful of pepper, and 1 teaspoonful of vinegar. Simmer gently for another fifteen minutes, remove the strings, place them on a hot dish, and pour the gravy round them. If preferred, the lettuces may be prepared as above, and then put into a braising-pan, with thin slices of bacon above and under them. A carrot, an onion stuck with 2 cloves, a bunch of sweet herbs, and a little good gravy may then be added, and the lettuces simmered gently for an hour and a half. A glassful of sherry may be added to the gravy before it is served.

Dressed Endive

There are many varieties of endive: the green curled sort is principally used for salads.

Those who like the bitterness of this vegetable will find it, when cooked according to the recipes here given, a wholesome and agreeable change during the summer. The green leaves may be boiled like those of any other vegetable, only changing the water twice to take off the bitterness. After boiling till tender, throw the endive into cold water for ten minutes; then squeeze out the water, and when dry chop and stew with butter, gravy, or, like spinach, beat it smooth, and serve round cutlets, or alone, with bread sippets as a garnish. Time to boil, half an hour.

Purée of Chestnuts

Take 50 large chestnuts—those are the best which have no division, and, when the skin is removed, are entire. Take off the outer brown skin, and boil the chestnuts until the inner skin will come off easily, when it also must be removed. Having done this, put the chestnuts into a saucepan with sufficient white stock to cover them, and boil them gently until they are quite soft, when they must be pressed, while hot, through a wire sieve. The pulp must then be put into a stewpan, with a piece of butter about the size of a walnut, 1 cupful of cream or new milk, half a cupful of the stock in which they were simmered, and a little salt, pepper, and sugar. Stir this over the fire until quite hot,

when it may be placed in the middle of a dish of cutlets. Time, two hours. Sufficient for four or five persons.

Compôte of Chestnuts

Take 30 large chestnuts, peel off the outer brown skin, and put them into a saucepan of cold water. When the water is just on the point of boiling take them off, remove the second skin, and be careful not to break the chestnuts. Make a syrup with a breakfast-cupful of water and a quarter of a pound of sugar, adding a glass of sherry and the rind of half an orange or a lemon, cut very thin. Put the chestnuts into this, and let them simmer gently for twenty minutes. Strain the syrup over the chestnuts, and serve hot. Sift a little sugar over them. Time, about forty minutes.

Stewed Chestnuts

Remove the outer rind from sound chestnuts, then fry them in a little butter, when the inner skin may easily be freed from them. Put them into a saucepan with some good stock, and boil them until they are tender, but unbroken. The chestnuts should be removed from the gravy as soon as they are cooked, and served in a tureen, with a little white sauce poured over them. Time to boil the chestnuts, one hour and a half. To be served as a vegetable.

Roasted Chestnuts

Cut a little piece of the outer shell off each chestnut; this is to prevent them bursting when hot. Boil them for about ten minutes; do not allow them to cool, but put them into a tin in the oven, or into a Dutch oven before the fire, and let them remain until they are quite soft. Fold them in a napkin, and serve quite hot. Salt should be eaten with them. Time to bake, about ten minutes.

Stuffed Sweet Peppers

One pint force-meat made from cooked meat or chicken. Cut a lid from the top of the peppers after washing. Scoop the seeds and fill with force-meat on top, sprinkle with bread crumbs and a small piece of butter. Place in moderate oven and bake three-quarters of an hour. The lid is frequently replaced before being put in the oven. The pepper can also be stuffed by cutting the pepper in half and removing seeds, then filling with force-meat, rounding and sprinkling with bread crumbs, and clarified butter and baking. A nut force-meat is also frequently used for the above.

Creole Peppers

Select half a dozen red or green sweet peppers, cut in half, and remove seed. Boil 1 cupful of rice, drain and dry. Use 1 cupful of canned

tomatoes, or 6 fresh tomatoes, scald, peel, and chop, and add to the rice; season with 1 teaspoonful salt and onion juice, or 1 small grated onion; mix all together and fill the peppers; fry them in 6 tablespoonfuls hot oil. Then remove to baking-pan; add $\frac{1}{2}$ cupful of stock and bake three-quarters of an hour.

Stewed Peppers

Cut peppers in sections, remove seed, and boil in salted water one-half an hour. Take out, drain, put into saucepan $\frac{1}{4}$ cupful of cream, season with salt, add 1 tablespoonful of butter, stir in peppers, and serve very hot on toast.

Truffles

The truffle is a kind of mushroom without roots, which is found at a considerable depth underground, principally in oak forests. As there is no appearance on the surface to indicate their presence underneath, pigs and dogs are employed to find them out, and when they begin to scratch the ground the men who are with them dig until they are found. There are three kinds—black, red, and white, and the difference arises from the different degrees of ripeness to which the truffle has attained. The black, being the ripest, are the best. Truffles grow on the Continent much more abundantly than they do in England. Périgord, in the South

of France, is quite celebrated for them. They are seldom eaten alone, but are used for flavoring pies, ragoûts, and sauces; for stuffing poultry, and for garnishing dishes. When good they have an agreeable aroma, and are light and elastic. They are best when fresh, and lose much of their flavor when preserved. They are almost inordinately esteemed by epicures, and are very expensive. The passion for truffles is an acquired one; it requires an education to understand them properly, but those who have acquired the taste regard the truffle as the best of edible substances. Yet irreverent novices make light of them, and compare them to turnips flavored with tar, and young people seldom care for them. They are in season from October to January, though bottled truffles may be bought at the best groceries at any time.

Truffle Sauce

Clean and peel 4 truffles, or use bottled truffles, and cut them into squares of a quarter of an inch each way. Put them into a stewpan with half a pint of good brown sauce, and stir over a gentle fire for ten minutes. Add a glassful of sherry, and, if liked, a tablespoonful of strained lemon juice, and serve. Time, ten minutes to boil the sauce. Sufficient for four or five persons.

Truffles aux Champagne

On the subject of truffles prepared in this way, the late Alexandre Dumas' "Dictionnaire Gastronomique" waxes enthusiastic. "What," he says, "can be more exhilarating, more divine, than truffles aux Champagne? Take a pound of truffles, pour a bottle of Aï mousseux into a saucepan; throw in the truffles, together with a little salt, and let them boil in the wine for half an hour; then serve them hot on a snow-white napkin. Who could resist the power of this composition, which charms the palate and tickles the fancy? How its enchanting aroma caresses, flatters, and rejoices!"

Truffles with Eggs

Take a large truffle, clean and pare it, cut it into small pieces, and simmer it in a little butter over a gentle fire for five or six minutes. Drain it, and put it into a clean stewpan with 2 ounces of fresh butter, half a dozen fresh eggs, 2 table-spoonfuls of thick cream, and a little pepper, salt, and grated nutmeg. Stir this mixture with a wooden spoon over a gentle fire until it begins to thicken, then draw it to the side, and beat it until the eggs set without being at all hard. Put the preparation on a hot dish, and garnish with sippets. Time, altogether, ten or fifteen minutes.

FRUITS AND CEREALS

FRUITS

Iced Fruits for Desserts

Any desirable fruit may be easily iced by dipping first in the beaten white of an egg, then in sugar finely pulverized, and again in egg, and so on until you have the icing of the desired thickness. For this purpose oranges or lemons should be carefully pared, and all the white inner skin removed that is possible, to prevent bitterness; then cut either in thin horizontal slices if lemons, or in quarters if oranges. For cherries, strawberries, currants, etc., choose the largest and finest, leaving stems out. Peaches should be pared and cut in halves, and sweet, juicy pears may be treated in the same way, or look nice when pared, leaving on the stems, and iced. Pineapples should be cut in thin slices, and these again divided into quarters.

Pears Imperial

Bake sunshine cake in muffin tins; when cool scoop out centres; simmer Bartlett pears in spiced syrup until tender, fill centres at blossom end with dates, figs, and hickory nuts. Set the

pears in the cakes. Add maraschino to syrup, pour over cakes. Dust with sugar. Serve ice cold.

Grape Timbale

Put 1 cupful of grape pulp and skins through sieve; add $\frac{1}{3}$ cupful fine bread crumbs; 2 eggs, 1 extra yolk, well beaten; $\frac{1}{2}$ teaspoonful each salt, cloves, and cinnamon; $\frac{1}{4}$ teaspoonful black pepper; $\frac{1}{2}$ cupful grape juice. Steam in buttered mould.

Fruit Cups

1 pint crushed fruits; sweeten; cook 2 tablespoonfuls tapioca in 1 pint grape juice until tender; add salt and the juice of half a lemon, then the fruit; pour into timbale cups. Set on ice. When serving garnish with sliced peaches, wine jelly, and whipped cream.

Fruit Cocktail

Cut tops from Gem melons; remove seeds; fill with cubes of peaches, pineapple, oranges, sour apple, pears; cover with French dressing made with lemon juice, and add dash of nutmeg and teaspoonful Bar-le-duc currants to each melon. Serve in crushed ice.

Fruit Pudding

Pare and pit fruit; place sultana raisin in centre. 1 tablespoonful cake batter in buttered cups; drop 1 peach in centre; cover with batter;

steam one hour. Unmould when cool; cover with orange marmalade; roll in chopped nuts and cocoanut. Garnish with stuffed pears.

Jellied Fruit

Soak 2 ounces of gelatine in a cup of cold water. Boil a cup and a half each of sugar and cider, and the rind of 1 lemon, for ten minutes; pour the syrup over the gelatine. Put layer sliced peaches and pears and blanched almonds in the mould; fill with the syrup; chill; garnish with whipped cream.

Muskmelon Fritters

Pare and slice muskmelon inch thick; put in bowl, add dusting of salt and tablespoonful of sherry wine; let stand three hours; drain off juice; add it to 1 pint of milk, 2 beaten eggs, a pinch of nutmeg, flour to make batter; dip melon into this; drop into hot fat; drain; dust with sugar; serve hot.

Fruit Parfait ✓

Cut fine 1 pound marshmallows; add 1 cupful hot pineapple juice and strawberry pulp; stir until melted; make boiled icing, using 2 egg-whites; add marshmallow and teaspoonful vanilla; beat until cold; add whip of 1 pint cream; bury in ice and salt; garnish with pineapple and strawberries.

Sea-Urchins

Wrap pared peaches, stuffed with maraschino cherries and cinnamon, in rich biscuit dough; bake in moderate oven; when done insert browned almonds throughout; have a thick sauce made of syrup and minced fruit.

Strawberry Cups

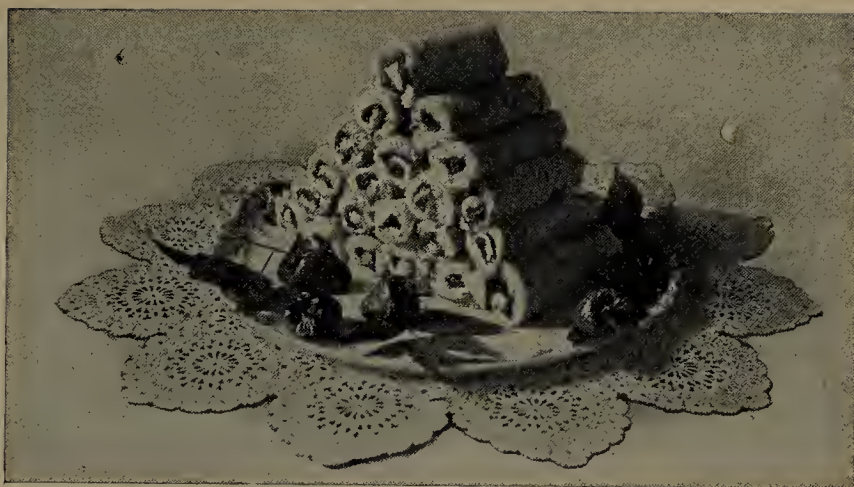
Freeze a strawberry ice; then line cups with it, forming wells in centre; pack in the ice cave for about two hours; unmould and fill centres with berries, topping them with whipped cream. Other fruits might be used.

Strawberry Croquettes

1 pint hot cooked rice, yolks of 3 eggs, 1 tablespoonful fine sugar, 1 teaspoonful each butter and berry extract; whip to a paste; form into balls; place large berry in centre; cover well; dip in bread crumbs, then egg, again in crumbs; fry in deep fat. Decorate with pink frillette on each.

Vegetarian Fruit Course

Place 5 slices of banana on plate; then 2 slices of pineapple, vandyked on edges; again 4 slices of banana, and 4 large strawberries, sprig of mint in centre; sections of oranges, membrane removed, on the outer edge. Pass pulverized sugar. Dip the banana in lemon juice to pre-



Strawberry Sandwiches



Fruit Parfait



Centre-Piece

Courtesy of the Delineator.

vent discoloration, and remove the core from the pineapple.

Mushroom Melon

1 quart cooked rice beaten to pulp with 1 tablespoonful butter, teaspoonful salt, pepper, 1 pint minced cooked mushrooms; beaten whites of 2 eggs. Line mould with thick tomato purée; then lay in rice; cook in pan of water in hot oven half an hour; unmould on a hot dish; garnish with hot mushrooms.

Fruit Crown

Prepare compôte of fruit, adding fresh cocoanut; let stand on ice twenty-four hours; drain off juice; freeze. Prepare blancmange, using red raspberry juice instead of milk; sweeten; turn in border mould. When serving unmould and place the compôte of fruit in centre; then heap frozen ice on top; cherries with stems are used as a decoration.

Baked Apples

Pare some good apples, and scoop out the cores. Put a little sugar and 2 cloves into each hollow, place them in a dish, not allowing them to touch each other, strew powdered sugar over them, and a little sweet wine with some thin lemon-rind in it. Cover the dish, and bake in a slow oven. Time to bake, three-quarters of an hour. Sufficient, one apple for each person.

Baked Apples for Children

Take a large earthen jar, and fill it to within three inches of the top with well-wiped apples of any sort in the house. Neither peel them nor remove the stalks. Pour over them, so as to cover them completely, a mixture of treacle or brown sugar and water. If the apples are windfalls, you may allow a little extra sweetening. Put with them some pieces of orange or lemon-peel, and a few cloves. Cover the jar; leave it for three or four hours in a cool oven. If the oven is too hot, the liquid will boil over or evaporate, and the apples be dried up or burnt. Allow one for each person.

Apples Baked Another Way

Take 8 or 9 good baking-apples; wipe them carefully, and place them in a shallow earthenware dish, half an inch apart. Put them in a gentle oven, cook them as slowly as possible, and do not allow them to burst. When quite tender, set them aside to cool, and serve with sifted sugar. Time to bake, three-quarters of an hour. Allow one for each person.

Apples Stewed in Whiskey

Pare and core, without dividing, 2 pounds of sweet apples. Place them in a saucepan with 2 glasses of whiskey, a pound and a half of sugar, a little whole ginger, the rind and juice

of 2 lemons, and an inch of cinnamon. Simmer very gently for two hours. Take the scum off as it rises, and turn the apples every now and then. When the apples are clear, take them off carefully, place them in the jars in which they are to be kept, boil the liquid a few minutes, and pour it over them. This is a very nice dessert dish. If tied down closely, the fruit will keep twelve months.

Stewed Apples

Apples are very nice pared, cored, sliced, and gently stewed with a little white wine, sugar, and flavoring. They are quickly prepared, served with custard are a pleasant substitute for apple pie, and are an agreeable addition to the tea-table. They may be mixed with plums or other fruit. Time to stew, a quarter of an hour.

American Apple Butter

Fill a preserving-pan with apples peeled, quartered, and cored. Add a slight flavoring of cloves, allspice, and cinnamon. Cover with good cider, and boil slowly, stirring from time to time with a wooden spoon, until the whole becomes a dark-brown jam, with only juice sufficient to keep it soft and buttery. Remove it from the fire, and place in well-covered jars, and in a few weeks it will be ready for use. It

makes an excellent substitute for butter, and is very wholesome for children. Time to prepare, five or six hours.

Apples in Pastry

Peel and core 2 pounds of apples. Put them into a pint of cold water with 2 pounds of loaf sugar, a little cinnamon, the juice of a small lemon, and a little butter. Boil to a pulp. Well oil a pie-dish; line it with good pastry about half an inch thick, and bake it in a quick oven. Place the apple pulp inside, pour custard over it, and ornament with alternate dots of red jelly and white of egg. Lift the pastry out of the dish before serving. Time to bake the pastry, twenty minutes. Sufficient for five persons.

Apple Sauce

Early apples or unripe ones are suitable for apple sauce. Pare and slice, and drop into cold water. This preserves the color. Cook in a nickel saucepan with sufficient water to keep from burning. Cover the pan with a close lid and do not let any of the steam escape. Shake every ten minutes to get even steaming. At the end of a half hour, if the apples are soft, rub through a colander. Add sugar to taste, and a lump of butter to each quart.

To keep it hot put into a covered dish. If

desired to serve cold, put on ice, first adding a little cinnamon or nutmeg.

Stewed Rhubarb

The stalks should be firm. Use none that are withered. Put them in cold water for an hour. Cut up into pieces about $\frac{1}{2}$ inch long. Put over the fire in a porcelain-lined pan and add plenty of sugar. Add sufficient water to cover, and let it come slowly to the boiling-point. Let it stew gently until tender, and, after taking it off the fire, let it get cold before serving.

Raisins may be added to this dish. The proper proportion is a third of a cupful of seeded and cut raisins to 1 cupful of cut rhubarb.

Gooseberry Tart

Pick off the tops and stalks of the gooseberries. Put them into a pie-dish, pile them high in the centre, strew a little sugar over them, and add a tablespoonful of water. Line the edge of the dish with a good crust, put on the cover, and bake in a brisk oven. Strew a little powdered sugar over before sending the tart to table. A little cream or custard is a great improvement to this dish. An ample allowance of sugar is required for gooseberries, especially when they are partially ripe. The smell of gooseberry tart, we may observe, by

the way, exactly resembles that of the true forget-me-not. $2\frac{1}{2}$ pints of gooseberries will make a pie for four or five persons. Time to bake, three-quarters of an hour.

Gooseberry Soufflé

Pick the gooseberries, and boil them with a liberal allowance of sugar until tender. Press them through a coarse sieve, and put the pulp into a glass dish. Let it grow cold, then pour over it a good custard. This may be made with the yolks of eggs, and the whites may be beaten till firm and cooked, as described under the heading, "Eggs as Snow." The appearance is improved by coloring half the white of egg with a few drops of cochineal. Time, about three-quarters of an hour to boil a quart of gooseberries till they are tender. Sufficient, a quart of gooseberries and a pint and a half of custard for six or eight persons.

To Serve Oranges, etc.

Keep oranges in ice chest until ready to serve. For each person serve one orange, cut crosswise—the two halves served on paper napkin or on grape or other leaves. The orange spoon gotten up for this particular way of eating oranges should be used.

Grapefruit is also served in the same manner as the above, only a sharp knife is run along

just inside the rind so as to separate it from the pulp. Powdered sugar is served and used according to the individual taste.

Peaches, apples, pears, plums, bananas, and grapes should not be taken from the ice chest until time to be served. They should be wiped with a soft cloth and piled up in fruit-dish, to be selected from according to the individual taste; or, if the supply is limited, one is served on a plate, if large fruit, and two or three if small fruit. The grapes should be immersed in ice water and drained before serving.

Berries should all be thoroughly washed by quick immersion in ice water (under no condition allowed to stand, as they become soggy). Place on soft cloth and dry; serve in berry saucer. To be eaten with or without sugar and cream, according to the individual. It is much better not to sugar fruit when serving it *en masse*, as the individual taste is so varied, and the sugar, if allowed to stand on berries, makes them soggy and draws out the juices.

Melons (Musk or Canteloupe)

Remove melon from the ice. Cut in half, remove seeds, and fill with cracked ice; send to table on napkin, half a melon being usually allowed to each person. Sugar, pepper, and salt are served with melons.

Stewed fruits (dried or fresh) are usually supplied with their own sauce, should be served very cold, and accompanied by a pitcher of cold cream.

Stewed Prunes

Wash the prunes and soak for five hours or more in cold water. Put into a saucepan with sufficient water to cover, and simmer gently for twenty minutes. Add sugar to sweeten to taste, and continue to simmer until tender. Serve cold.

Grape Pudding

Soak $\frac{1}{2}$ box gelatine in $\frac{1}{2}$ cupful of cold water. Add 1 cupful boiling water, the juice of 1 lemon, 1 cupful sugar, and 1 pint grape juice. Place on ice; when it begins to jelly fold in the stiffly beaten yolks of 2 eggs. Pour into mould. When set and jellied turn out, and garnish with bunch of grapes.

Compôte of Fruit

Boil sugar and water until thick. Drop in pared fruit and stew until tender; take out. Boil the remaining syrup until thick and pour over the fruit. Chill before serving.

Grapes in Jelly

To 1 quart hot grape juice add 2 tablespoonfuls dissolved gelatine. Place a layer at the bottom of a mould; chill. Then add a row of

grapes cut in half and seeded; then more liquid and again chill, until set; repeat until mould is full. When jellied, unmould; garnish with whipped cream.

Raw Cherries

Raw cherries are at their best for the fruit course if ice cold. They may be served with the stems on in dish with cracked ice.

Pineapples

The best way to serve pineapples is to avoid slicing. The method employed by the Cubans is to remove the outside skin. Then, beginning at the bottom, insert a fork as deeply as possible over the first row of little sections and press downward. Repeat this until all the pulp is removed from the core in little sections. When served in this way the coarse fibre of the apple is not noticed, and is far more palatable than slicing.

CEREALS

Oatmeal Porridge

Put a pint and a half of water or milk and water into a saucepan, and add a pinch of salt. When the liquid fully boils, as it is rising in the pan, sprinkle gradually 2 ounces of oatmeal into it with the left hand, and at the same time stir briskly with a fork held in the right

hand. Keep stirring until the lumps are beaten out. Boil the mixture for a quarter of an hour, pour it on a plate, and eat it with milk and sugar, syrup or butter. A larger or a smaller quantity of oatmeal may be used, according to taste. Porridge will be found to make a very nourishing and wholesome breakfast for children. The secret of making it properly is to let the water boil fast before putting in the oatmeal. Time, a quarter of an hour from when the water boils. Sufficient for two persons.

Boiled Breakfast Hominy

Into a quart of highly salted water stir in half pint of hominy. Time to boil, one hour. If preferred, use half milk and half water. To be eaten with milk and sugar, or with butter and pepper if desired, as a vegetable. Farina is treated in a like manner, hominy taking much longer to cook than farina.

All cereals can be treated in same manner as hominy, taking longer time when cooked in a double boiler.

Fried Hominy

The remains of breakfast hominy should be packed solid in a vegetable dish. When cold, cut in half-inch slices, dip in beaten egg, roll in bread crumbs, and fry in deep, hot fat or in

butter, or dripping in an omelet-pan. Drain, and serve, sprinkled with sugar or salt. To be served either as a vegetable or as a dessert. Fried hominy is frequently prepared by cutting into inch cubes instead of slices.

Hominy Croquettes

Wash half pint of hominy in cold water; drain, and cook in a double boiler for three hours. Add to the milk 1 teaspoonful salt, a saltspoonful of pepper, and a few drops of onion juice. Boil hominy, then stir in the well-beaten yolks of 2 eggs; pour into dish to cool; form into croquettes, dip in egg and bread crumbs, and fry in hot fat. Drain, and serve piled up on napkin. Tomatoes, cheese, cream, or other sauces or gravies may be served with the croquettes.

Milk Porridge

Dissolve 4 tablespoonfuls of flour in a little cold milk, and gradually add more cold milk, 1 pint in all. Have on the stove 1 pint of milk; season with salt when boiling; stir rapidly and pour in gradually the flour and milk mixture. Keep stirring until of a porridge consistency. Serve with cream and sugar.

BREAD AND CAKES

BREAD

1 cake of compressed yeast to every pint of wetting. Wetting—half new milk and half water, 75° to 80° when mixed. Pour enough cold water over the yeast to dissolve it. Mix stiff with flour, the wetting of milk and water, and the dissolved yeast. Add, during the kneading, a level teaspoonful of salt. Knead till perfectly smooth—it will take at least half an hour. Put in a greased bread-pan, rub the top over with melted butter, and keep at a temperature of 75° for three hours, or set overnight, covering pan with towel; then cover with lid. In the morning make into loaves and rub over with melted butter, and put into greased baking-tins. Let the loaves rise for one hour and then bake one hour. Fine rolls may be made by adding a little butter and a very little sugar to some of this dough; an hour and a half before the rolls are wanted the dough should be rolled out about a quarter of an inch thick, cut out with a cake-cutter, rubbed over with melted butter, and folded over. They should be al-

lowed one hour for rising and should be baked in a quick oven for twenty minutes.

Pulled Bread

Take the crust off a newly baked loaf while it is still warm. Pull it lightly and quickly with the fingers of both hands into rough pieces, and bake these in a slow oven until they are lightly browned and crisp.

Unfermented Bread

Fermented bread is sometimes considered unwholesome. Those who are of this opinion may make their bread as follows: Mix 1 ounce of bicarbonate of soda with 8 pounds of flour. Stir 1 ounce of hydrochloric acid with 4 pints of warm water. Stir the liquor into the flour briskly, and with a wooden spoon, till the ingredients are thoroughly blended; divide the dough into loaves, and bake these immediately in a brisk oven. It will need to bake as long as bread usually does.

Whole-Wheat Bread

Dissolve a cake of yeast in a cupful of warm water. Measure out 2 cupfuls of milk, and pour onto this 2 cupfuls of boiling water. Add to this by stirring a teaspoonful of salt and of sugar. When these are at about 98° temperature add the yeast. Then add a quart of whole-wheat

flour, or enough to make a good batter. Beat for five minutes as hard as you can, and add flour until you can handle it—no more. Knead this for ten minutes and set for three hours, to let it rise. Then knead for five minutes more and, after making it into loaves, let it rise again; then bake. Small loaves will bake in three-quarters of an hour.

Graham Bread

This is made the same as white bread. Set the sponge in the same way and treat in the morning by working into a cupful of salted whole-wheat flour 3 cupfuls of Graham flour and 3 tablespoonfuls of molasses. Knead hard and long, and set it to rise. As soon as it is light make into loaves and then let it set another hour. Bake in even oven. The best result in baking is obtained by covering with thick paper for the first half hour they are in the oven. Then take off paper and let loaves brown. When made with a potato sponge it will keep fresh longer than otherwise.

Virginia Corn Bread

Take 1 pint of hot corn-meal mush; 1 tablespoonful of melted butter or lard; 2 eggs beaten separately; 1 cupful of raw oysters (drained). Add sweet milk enough to make it like cake

batter, put in buttered pudding-dish, and bake from one-half to three-quarters of an hour. Serve in the dish.

Plain Corn Bread

1 egg well beaten, 2 cupfuls of sour milk, 1 even teaspoonful of soda, corn meal enough to make a thick batter, and 2 tablespoonfuls of melted lard or butter. Bake in a hot oven.

Boston Brown Bread

Beat together thoroughly 2 cupfuls New Orleans molasses, 2 cupfuls sweet milk, 1 cupful sour milk. Add to this 1 heaping cupful each of corn meal rye, and Graham flour, 1 teaspoonful salt, and 1 dessertspoonful soda, thoroughly mixed together and sifted. Pour into a well-buttered tin mould or pail with a tight-fitting lid (the mixture should fill the mould about three-fourths full), place in a kettle of *cold* water and boil four hours. See that the water does not boil up to the top of the mould; also take care that it does not stop boiling, or boil entirely away. To serve, remove the lid of the mould and set it a few minutes in the oven to dry the top; it will then turn out in perfect shape.

Rye Bread

Dissolve into a quarter-cup of lukewarm milk a half cake of yeast. Add a pint of luke-

warm water after pouring it into a wooden bowl. Also, a teaspoonful each of caraway seeds (this may be omitted if you do not like them), salt, and a pint of rye flour. Stir thoroughly, and set it to rise in a warm place for about two hours. It will be full of bubbles when it has risen enough. Sufficient flour must then be added to make a stiff dough. Beat for ten minutes and set to rise for another two hours. Knead well on a floured board, put it back into the pan, and set to rise until it cracks. Wet the loaf with cold water slightly and place it in the oven. Bake one hour. Keep the oven closed for ten minutes after it is put in. The oven should be very hot at first. When browned, cover with heavy paper.

Bread-Sticks

Dissolve 1 cake of yeast in $\frac{1}{2}$ cupful lukewarm water. Put in bread-pan 1 cupful milk, 1 cupful boiling water, and 1 cupful warm water. The temperature of the whole will be lukewarm. Sift in enough flour to make stiff enough to handle; knead until it no longer sticks to the pan or fingers. Sift flour on bread-board and knead some time. Place back in greased bread-pan and allow to rise for three hours. Knead again well into long, thin sticks to fit bread-stick-pan, brush with melted butter,

and bake ten minutes. Serve as a side-dish in long, narrow glasses at dinner.

ROLLS

Currant Rolls

2 cupfuls sifted flour, 2 slightly rounded teaspoonfuls baking-powder, $\frac{1}{2}$ teaspoonful salt, 1 rounded tablespoonful sugar; sift these together; add $1\frac{1}{2}$ rounded tablespoonfuls butter; rub thoroughly through the flour; beat 1 egg, add $\frac{1}{2}$ cupful of milk; add this to dry material and stir to smooth dough. Quickly and lightly turn on to flour board, roll out into sheet about $\frac{1}{4}$ inch thick, spread with 2 tablespoonfuls of butter which has been creamed, sprinkle with 2 tablespoonfuls granulated sugar which has been mixed with 1 teaspoonful of cinnamon, sprinkle with $\frac{3}{4}$ cupful of dried currants that have been picked and thoroughly washed and dried; roll into small, thin rolls. Bake in quick oven for about twenty to thirty minutes.

Quick Rolls

Sift 1 pint flour, $\frac{1}{2}$ teaspoonful salt, and 1 teaspoonful each of sugar and baking-powder together, rub $\frac{1}{2}$ tablespoonful each of butter and lard into it. Mix with 1 cupful of milk, stirring quickly with a spoon. Roll out, spread with soft butter, and roll up. Form into small

rolls and brush with melted butter; bake in quick oven.

Sally Lunn

Warm $\frac{1}{2}$ cupful of butter in 1 pint of milk; add 1 teaspoonful of salt, 1 tablespoonful of sugar, and 7 cupfuls of sifted flour; beat thoroughly, and when the mixture is blood-warm add 4 beaten eggs, and, last of all, $\frac{1}{2}$ cupful of good, lively yeast or $\frac{1}{2}$ cake of compressed yeast dissolved in lukewarm water. Beat hard until the batter breaks in blisters. Set it to rise. In the morning dissolve a teaspoonful of soda. Stir it into the batter and turn it into a well-buttered shallow dish to rise again in about fifteen or twenty minutes. Bake about twenty minutes, until a light brown. They should be torn apart, not cut. These are often seen on Southern tables.

Rusk

1 pint of warm milk, $\frac{1}{2}$ cupful of yeast or $\frac{1}{2}$ cake of dried yeast. Mix sufficient flour to make a thick sponge; when light, work in 1 cupful of sugar, 2 heaping tablespoonfuls of butter, 2 or 3 well-beaten eggs, $\frac{1}{2}$ teaspoonful salt; add flour sufficient to mould. Let rise until light, and then make into small balls. Arrange closely in a buttered tin, let rise again, then brush over with sweetened milk, and bake.

Coffee-Bread

1 cake of compressed yeast soaked in $\frac{1}{3}$ cupful of tepid milk. Sift and weigh 2 pounds of flour. Early in the morning make a small hole in the flour and put in it the milk and yeast; stir into a batter. Let this stand until light, from one to three hours. Then take $\frac{1}{2}$ pound of washed butter, 1 small teacupful of sugar, 1 small teacupful of milk, the grated rind of a lemon, and 7 eggs. Put this in the bowl with the flour and yeast, and stir until thoroughly mixed. Set aside to rise. Separate into two parts, each of these into three parts, pull these into long rolls, and braid. Put into two buttered pans and let rise. When ready to put into the oven brush over with milk and egg (stirred together) and sift sugar on top.

Scotch Shortbread

2 pounds of flour, 1 pound of butter, $\frac{1}{4}$ pound of sugar. Work the butter to a cream, add the sugar and stir in the flour, work them well together. Cut and roll out about an inch thick, nick round the edges, and prick with a fork. Bake in a moderate oven on paper for half an hour.

Scotch Soda Scones

1 pound flour, $\frac{3}{4}$ teaspoonful cream of tartar, $\frac{3}{4}$ teaspoonful soda, $\frac{1}{4}$ teaspoonful salt, $\frac{1}{2}$ pint

buttermilk. Rub all the lumps out of the soda, mix dry ingredients first. Add enough buttermilk to make a light dough; turn out on a floured board and quickly knead till smooth. Press out to a round cake, divide it crosswise in four, place the scones on a floured griddle, and cook for ten minutes; turn them, and cook the other side for ten minutes. They should be pressed to $\frac{1}{4}$ -inch thickness, and will rise to be more than an inch. They can be rolled thinner if required. An ounce of butter makes the scones shorter.

Breakfast Rolls

$1\frac{1}{2}$ pints flour; $\frac{1}{2}$ pint Indian corn meal (white); 1 teaspoonful salt; 2 teaspoonfuls baking-powder; 1 tablespoonful butter or lard; $\frac{3}{4}$ pint milk. Sift together flour, corn meal, salt, and powder; rub in shortening; add the milk, mix smoothly into rather firmer dough than usual. Flour the board, turn out the dough, give it one or two turns to complete its smoothness. Divide it, thus prepared, into pieces size of an egg; again divide these in half, which roll out under the hand until they are long and half the size of one's little finger. Lay on greased baking-tin so that they do not touch. Brush them over with milk. Bake in hot oven seven or eight minutes.

Parker House Rolls

Prepare firm dough by taking 1 quart of flour, 1 teaspoonful of salt, 2 teaspoonfuls of baking-powder, 1 tablespoonful of butter or lard, and 1 pint of milk. Sift together the flour, salt, and powder; rub in the shortening; add the milk, and mix to a smooth dough, to be easily handled. Flour the board, turn out the dough, and knead thoroughly to make it smooth. Roll out to thickness of half an inch. Cut into three-inch circles. Press a pencil down across the middle of each; rub the edges with soft butter. Double each one over, and lay them an inch apart on flat, greased pans. Brush with milk, and bake in a hot oven.

Graham Rolls

1 pint Graham flour; 1 pint wheat flour; 1 teaspoonful salt; 2 teaspoonfuls baking-powder; 1 tablespoonful butter or lard; $\frac{3}{4}$ pint milk. Sift together Graham flour, wheat flour, salt, and powder; rub in the shortening; add milk, and mix the whole into smooth dough that can be handled—not *too* soft; flour the board, turn it out, and form into rolls shape and size of large fingers. Lay them on baking-sheet so that they will not touch. Brush their surfaces with soft brush dipped in milk to glaze them. Bake in hot oven from ten to twelve minutes.

MUFFINS, BUNS, AND BISCUIT**Hot Cross Buns**

Mix 2 pounds of flour with a small teaspoonful of powdered spice and half a teaspoonful of salt. Rub in half a pound of good butter. Make a hollow in the flour, and pour in a wine-glassful of yeast and half a pint of warmed milk slightly colored with saffron. Mix the surrounding flour with the milk and yeast to a thin batter; throw a little dry flour over, and set the pan before the fire to rise. When risen, work in a little sugar, 1 egg, half a pound of currants, and milk to make a soft dough. Cover over as before, and let it stand half an hour. Then make the dough into buns, and mark them with the back of a knife. Time, fifteen to twenty minutes to bake.

English Muffins

Stir flour enough into a pint of hot milk, and about a quarter of a pint of yeast to make a thin batter, then put it in a warm place to rise. Rub 2 ounces of butter into a little flour, add salt, and with more milk and flour make the batter into a stiff dough. Put it aside well covered up in a warm place for half an hour, when the dough will be quite ready to shape into muffins, but they should not be baked until they have stood for another quarter of an hour.

They are easily baked in a frying-pan or on a griddle. Time to bake, twenty minutes to half an hour.

English Breakfast Cakes or Rolls

Make a batter with 2 pounds of flour, and as much warm milk and water, with about a quarter of a pint of fresh yeast, and a little salt, as will smooth it. Let it stand before the fire to rise for two hours. Have ready a little flour and butter well rubbed together, and make the batter with this, and as much more flour as may be required, into a light dough. Make it into rolls and bake on tins; rasp, and keep them covered up warm till wanted. Time, fifteen to twenty minutes.

Milk Biscuit

Put $\frac{3}{4}$ of a cupful lukewarm milk into mixing-pan. Sift in 1 quart flour; add 1 tablespoonful each of butter and lard, cottolene, or other fat. Mix into the flour before adding to the milk 1 heaping teaspoonful baking-powder and $\frac{1}{2}$ teaspoonful salt; mix all together into a soft dough. Lay out on floured bread board, roll an inch thick and cut into rounds, and bake in buttered tin. Brush over with melted butter.

Milk-and-water biscuit are made in the same manner as milk biscuit, but instead of using all

milk, as for the milk biscuit, use half milk and half water.

Rice Muffins

2 cupfuls cold boiled rice, 1 pint flour, 1 teaspoonful salt, 1 tablespoonful sugar, $1\frac{1}{2}$ teaspoonfuls baking-powder, $\frac{1}{2}$ pint milk, 3 eggs. Dilute rice, made free from lumps, with milk and beaten eggs; sift together flour, sugar, salt, and powder; add to rice preparation, mix into smooth, rather firm batter; muffin-pans to be cold and well greased, then fill two-thirds; bake in hot oven fifteen minutes.

Hominy Muffins

Same as rice muffins, substituting 1 cupful boiled hominy for the rice.

Sally Lunn Muffins

1 quart flour, 1 tablespoonful sugar, 1 teaspoonful salt, 2 teaspoonfuls baking-powder, 1 tablespoonful butter or lard, 1 egg, $1\frac{1}{4}$ pints milk. Sift together flour, sugar, salt, and powder; rub in shortening; add egg (beaten) and milk; mix into rather firm batter; muffin-pans to be cold and well greased, then fill two-thirds. Bake in hot oven fifteen minutes.

Graham Muffins

1 quart Graham flour, 1 tablespoonful brown sugar, 1 teaspoonful salt, 2 teaspoonfuls baking-

powder, 1 egg, 1 pint milk. Sift together Graham flour, sugar, salt, and powder; add beaten egg and milk; mix into batter like pound cake; muffin-pans, well greased, two-thirds full; bake in hot oven fifteen minutes.

Oatmeal Muffins

1 cupful oatmeal, $1\frac{1}{2}$ pints flour, 1 teaspoonful salt, 2 teaspoonfuls baking-powder, 1 tablespoonful lard, 2 eggs, 1 pint milk. Sift together oatmeal, flour, salt, and powder; rub in lard cold, add beaten eggs and milk; mix smoothly into batter rather thinner than cup cake; fill muffin-pans two-thirds full; bake in good hot oven fifteen minutes.

Egg Muffins

1 quart flour, 1 tablespoonful sugar, 1 teaspoonful salt, 1 large tablespoonful butter, 2 teaspoonfuls baking-powder, 3 eggs, $1\frac{1}{4}$ pints milk. Sift together flour, sugar, salt, and powder; rub in the butter; add the beaten eggs and milk; mix quickly into a smooth batter, a little firmer than for griddle cakes; two-thirds fill cold, carefully greased muffin-pans; bake in hot oven fifteen minutes.

Butter Cakes

Mix 1 quart flour, 1 teaspoonful salt, 2 teaspoonfuls baking-powder. Rub in 3 table-

spoonfuls butter. Mix to a soft dough with milk, roll out three-fourths of an inch thick, cut in round cakes. Lay on a moderately hot, greased griddle, and when pale brown turn and brown on other side. Tear open, butter liberally, and send to table.

Graham Gems

1½ pints Graham flour, ½ pint Indian corn meal, 1 teaspoonful salt, 2 teaspoonfuls baking-powder, 1¼ pints milk. Sift together Graham flour, corn meal, salt, and powder. Add the milk, and mix into a moderately stiff batter. Half fill cold gem-pans, well greased. Bake in a solid hot oven ten to twelve minutes.

Rice Gems

1 egg, 1 cupful milk, 1 cupful cold boiled rice, 1 cupful flour, 1 teaspoonful baking-powder, ¼ teaspoonful salt, 1 tablespoonful melted butter. Mix as for plain gems, and bake in hot oven in gem-pans.

Apple Gems

Chop fine 4 sour apples, add 1 beaten egg, 2 tablespoonfuls molasses, 1½ cupfuls Indian corn meal, 1½ cupfuls flour, ½ teaspoonful salt, 2 teaspoonfuls baking-powder. Add sufficient milk to make thick drop batter, and bake in hot greased gem-pans.

How to Use up Stale Bread

When bread has become so hard that it cannot be eaten, it should be grated into coarse powder, and preserved in wide-mouthed bottles or jars. When kept well covered up, and in a dry place, it will remain good for a considerable time. Bread thus powdered will be found very useful for the preparation of puddings, stuffings, and similar purposes.

German Toast

Take the remains of cold stew, or fricassee. Mince it finely, and mix with a pint of it, including the gravy, 2 well-beaten eggs, 1 tablespoonful of chopped parsley, and 1 onion, finely minced. Stir the mixture over a slow fire until it is thick, and one-third of it boiled away. Let it get quite cold. Spread it on pieces of toast, brush it over with beaten egg, strew bread crumbs on the top, and bake in a moderate oven. Just before serving, squeeze a little lemon juice over the toast. Time to bake, a quarter of an hour, or until the toast is thoroughly heated through.

Buttered Toast

Toast which is to be buttered should be cut from a loaf one or two days old, in slices about the third of an inch thick. Cut off the crust, and toast the bread before a clear, bright fire.

When it is equally and lightly colored on one side turn it to do the other. Place little pieces of butter here and there upon it, put it before the fire for a minute or two till the butter is soft, then spread it upon the toast, taking care not to press heavily upon the bread, or the toast will be heavy. Cut each slice separately into strips an inch and a half broad, and pile these on a hot dish. If one or two slices are cut through together, the butter will sink from the upper piece to the lower. Some cooks hold the toasted bread over a bowl of boiling water for a minute before buttering it. This is to soften it, that it may take the butter more readily. Buttered toast should be prepared at the last moment, and served very hot.

Dry toast is made as the above with the exception of buttering and steaming.

Bread Fried for Soup

Take 1 or 2 slices of stale bread a quarter of an inch thick. Remove the crust and cut them into small dice not more than a quarter of an inch square. Half fill an iron saucepan with frying fat, and let this boil, which it will do when it is still, and a blue smoke rises from it. Put the sippets, a few at a time, into a frying-basket, plunge them into the fat, and shake them about until they are a golden brown color.

Turn them upon kitchen paper to free them from grease, take another spoonful and proceed as before, until a sufficient quantity of sippets are fried. Put the fried bread upon a dish covered with a napkin, and hand round with the soup. Sometimes the sippets are put into the soup tureen, and the soup is poured over them.

Also cut in diamond shapes, and prepared as the above, to use for garnishing (sippets).

Milk Toast

Toast bread as for buttered toast. Dip each piece quickly in boiling water, place in baking-pan, and cover with scalded milk. Bake for fifteen minutes, and serve in soup-plates. The toast can also be served by putting piece of buttered bread which has been held over the steam, and covering with scalded milk.

Cream Toast

Cook as the above, using half cream and half milk. Place pinch of soda in cream to prevent its curdling. The milk can be flavored with vanilla and slightly thickened with a teaspoonful of corn starch dissolved in cold milk.

Either of the recipes can be made with Graham bread and baked, if desired.

Fried or French Toast

Cut rather thick slices of stale bread, rounded with a cake-cutter. Put into a deep platter a

batter composed of 1 cup of milk, seasoned with a pinch of salt, and 1 egg, well beaten. Dip each piece of bread into the batter until saturated; drain carefully, and fry in hot butter or drippings or in deep fat. Drain, and dust with powdered sugar.

Oyster Toast

Prepare as for oyster stew a dozen oysters, using but one glass of milk. Boil for three minutes. Dissolve a tablespoonful flour in cold milk and stir into the oysters. Season with pepper and a piece of butter. Pour over toast. Squeeze a little lemon juice over the oysters before serving.

Creamed Mushroom Toast

Stew the mushrooms in a little milk; add $\frac{1}{4}$ cupful of sweet butter. Boil until tender. Add $\frac{1}{2}$ cupful rich cream, and boil until of a thick, creamy consistency. The beaten yolk of an egg can be stirred in to thicken, or flour and milk as in oyster toast. Serve on hot buttered toast.

Zwieback

Take rusks of bread or biscuit left over from breakfast; cut in half. Place in baking-pan in moderate oven. Bake until thoroughly dry, and when dry freshen up the fire and bake a golden brown. Slices of bread can be used the

same way. Keep dry after removing from oven and cooling by putting into a tin box.

Cheese Toast

Sprinkle hot toasted bread with grated cheese, season with a dash of cayenne, and place in oven for a few minutes until cheese is dissolved. Then serve. Or treat as milk toast baked, pouring over a custard instead of plain milk.

SANDWICHES

Cut the crust from the loaf before slicing it for sandwiches; this insures uniformity in size if they are not to be cut in a fancy shape. If butter is to be used, have it soft enough to spread easily, and spread it on the end of the loaf before cutting the slice; the latter can then be cut very thin and will not be broken in spreading.

Meat Sandwiches

Any kind of cold meat, roast beef or other roast meat, boiled beef tongue, ham, or potted meats are always in order for sandwiches. In using roast beef, cut very thin, carefully trim out any gristle or tendon, and cut the meat in small pieces.

Either roast beef or boiled ham should be exceedingly tender to use in large slices. Ham

is better chopped. After spreading sufficient on the slice of bread press together, and if the slices are large, cut into convenient size. A club sandwich must necessarily be large, but others are less awkward to handle if cut in two.

Use Worcestershire sauce or tomato catsup with roast beef, pork, or lamb. Tongue and ham require mustard.

The potted ham, tongue, and chicken that are to be had in small cans make a very satisfactory sandwich. Use separately or take equal parts of each, and mix to a paste with mayonnaise or boiled salad dressing or tomato catsup. Spread on either white or brown bread.

Chicken Sandwiches

Cut thin slices of white bread slightly buttered, and spread with thin slices of the breast of cold chicken; sprinkle lightly with salt and pepper, cover the chicken with mayonnaise or any other thick salad dressing, then with another slice of bread. Press lightly together and cut in two across the slice.

Egg Sandwiches

Chop 2 whites of hard-boiled eggs very fine. Put the yolks through a strainer or mash thoroughly with a silver fork. Mix well, season with salt and pepper, moisten with a little mayonnaise or cream salad dressing. Spread on

buttered slices of white or entire-wheat bread, cover, and press lightly together.

Or slice the whites of the eggs very thin, lay them on the buttered bread, and cover with the seasoned yolks and dressing, then with a crisp lettuce leaf, and finish with a top slice of bread.

Russian Sandwiches

Spread saltine crackers or zepherettes with rich cream cheese, add chopped olives mixed with mayonnaise. Cover with one of the crackers and press together.

The cheese and olives are also delicious as a filling with slices of entire wheat or Boston brown bread.

Cheese Sandwiches

Cut very thin slices of rich cheese, lay thin on brown bread, dust lightly with cayenne or paprika, and cover as usual. Or use grated Edam or Parmesan cheese in the same way. Or grate mild domestic cream cheese, mix with chilli sauce or tomato catsup, and spread between either white or brown bread.

Nut Sandwiches

Chop or grind equal parts of peanuts, English walnuts, and pecans; mix well, with plenty of salt; mix with enough softened butter or thick, rich cream to bind together, add a dash

of paprika, and spread between thin slices of entire wheat or brown bread. Either of these nuts may be used alone if preferred or more convenient.

Cheese-and-Nut Sandwiches

Chop Swiss cheese, mix it with an equal quantity of chopped nut meat, add salt and a dash of cayenne; spread between slightly buttered slices of bread. Cut in rounds or triangles.

Harlequin Sandwiches

Use for each sandwich a layer of white and a layer of brown bread. Butter the bread, and spread with a mixture of chopped nuts and cream cheese, or a layer of tart apple sauce sprinkled with nutmeg or cinnamon, and moistened with whipped cream.

Tutti-Frutti Sandwiches

Butter thin slices of white bread cut in rounds. Fill with lemon jelly that has been filled very full of chopped nuts, dates, chopped figs, sliced bananas, and any other fruit at hand, and made very firm. Turn the jelly out of the mould and slice and place between the slices of bread.

After making, they must be kept in the refrigerator until ready to serve, or the jelly will become so soft as to soak into the bread. They

do not, therefore, lend themselves readily to a picnic lunch, but are a novel accessory to the Sunday-evening lunch on a hot day, and the jelly may be prepared the day previous and left on the ice until a short time before the meal.

Nut-Butter Sandwiches

Take a half cup of good nut butter, add a half cupful of rich, sweet cream, and mix to a paste. Add salt if needed, and a dash of cayenne or paprika. Spread between thin slices of white bread or thin, crisp crackers. Press together.

Fish Sandwiches

Pound the coral of a lobster. Mash the hard-boiled yolks of 3 or 4 eggs. Skin and bone 2 salted anchovies; mash these, and mix all together. Season with a spoonful of lemon juice, one half teaspoonful of Worcestershire sauce, salt and pepper. Mix thoroughly. Cut thin slices of Boston brown bread; spread with the fish mixture; cover with a crisp leaf of lettuce, then with another slice of bread. Cut in halves or quarters.

Any cold fish may be substituted for the lobster.

Another Fish Sandwich

Use any cold boiled fish—cod, bluefish, haddock, or white fish. Flake quite fine, or pound; mix with each cupful of flaked fish 1 hard-

boiled egg, chopped, and sufficient white sauce or sweet cream to moisten. Add a little Worcestershire sauce, and a half teaspoonful of very finely minced parsley. Spread between slices of bread.

Sardine Sandwiches

Remove the bone from sardines; rub to a paste with a little Worcestershire sauce and lemon juice. Butter and cut thin slices of Boston brown bread, spread with the sardine mixture, cover with another slice, and cut across, making them semi-circular in shape.

Salmon Sandwiches

Use cold boiled or canned salmon. Mince fine; add lemon juice and the yolks of 1 or 2 hard-boiled eggs to a cupful of the minced fish. Season with salt and cayenne. Spread thin slices of bread with the mixture and cover with another slice, either with or without the addition of a leaf of crisp lettuce or a few sprigs of watercress sprinkled with salt.

Strawberry Sandwiches

$\frac{1}{2}$ cupful soft butter; add 7 cleaned berries, 1 cupful confectioners' sugar, tablespoonful lemon juice; mash; set on ice to chill; spread crustless fresh bread and roll; pin in cloth for three hours. Arrange in a pyramid on a lace-

paper doily and decorate with whole berries and their foliage.

Watercress or other Salad Sandwiches

Prepare bread for sandwiches. Take watercress that has been washed and shaken dry. Dip into French salad dressing and put on bread; a little cheese, creamed, or French mustard spread over salad greens makes a palatable addition. Lettuce, nasturtium, and other salad greens may also be prepared in the above manner. The greens may be shredded or chopped, and mayonnaise dressing may be substituted for French dressing.

Nut-and-Fruit Sandwiches

Dates, nuts, figs, raisins, chopped up together or separately, spread between very thin slices of buttered white or Graham bread, and seasoned with a pinch of salt, are found to be very palatable.

Adelaide Sandwiches

Cut up cold chicken and ham in small squares, in the proportion of two-thirds of chicken to one-third of ham. Next place 2 large tablespoonfuls of sauce and 1 of curry paste in a stewpan, and when they boil add the chicken and ham, mixing all well together. Prepare thin slices of stale bread, cut in small circles, by frying them in clarified butter. Spread the

prepared chicken and ham slightly between two slices of the bread. Place the sandwiches on a baking-cloth; bake for five minutes in a brisk oven, sprinkling over the top of each sandwich a little grated Parmesan. Dish up on a napkin, and serve as a second-course savory dish.

The remains of fish or game may be used in the same way.

Jam Sandwiches

Mix the yolks of 2 eggs very smoothly with a tablespoonful of flour and a tablespoonful of ground rice; add a very small pinch of salt, a tablespoonful of sugar, half a pint of thick cream, and a quarter of a pint of new milk. Beat the whites of the eggs to a firm froth, add them last of all, and beat the mixture for four or five minutes. Butter 2 large plates, put in the mixture, and bake in a quick oven until it is set and lightly browned. Spread a little jam over one of the cakes and lay the other upon it, the browned part uppermost. Sift a little sugar over it before serving. Jam sandwiches may be eaten either hot or cold. Time, twenty minutes to bake.

Supper Sandwiches

Get half a pound of cold boiled ham or tongue; chop it fine, and put it into a basin with a tablespoonful of chopped pickles, a teaspoon-

ful of mustard, and a little pepper. Put about 6 ounces of butter in a basin, and stir it quickly with a spoon till it forms a kind of cream; add the chopped meat and seasoning, and mix all thoroughly. Cut some bread into thin slices, and some very thin slices of veal, fowl, or game; spread a slice of the bread with the above mixture, then a slice of the meat; lay on another slice of bread, and so on, till the quantity required is prepared. If cut into small shapes, these sandwiches prove very acceptable for breakfast or for evening parties. The above quantities will make as many sandwiches as will fill a moderate-sized dish.

Italian Sandwiches

Beat up the yolk of an egg with nearly a quarter of a pint of cold water, and make with it into a stiff paste a quarter of a pound of flour, into which 2 ounces of good butter have been rubbed, $1\frac{1}{2}$ ounces of sifted sugar, and a little cinnamon. Put this paste on a board and roll it out very thin (it should not be quite a quarter of an inch thick), divide it into strips an inch in width, and from 3 to 4 inches in length. These strips must be first hardened. Put them in a cool, well-ventilated place. In the meantime prepare the following mixture: Beat the whites of 3 eggs to a froth, with 2

ounces of powdered loaf sugar. Blanch and pound 2 ounces of sweet and 12 bitter almonds, mix them with the egg-froth until it is a soft, smooth paste, when spread half the strips of paste with the mixture, and cover with the other half. Bake a pale brown. Time, eighteen minutes to bake.

Irish Sandwiches

Cut the meat in very thin slices from partridges, grouse, or any game that has been roasted, and shred some celery. Lay the meat on delicately thin, fresh toast—it should be crisp, and not tough; strew celery over and season well with tartare sauce. Serve in squares, and on a napkin.

Brunette or Brown Cheese Sandwiches

Take brown bread loaf; spread over the end, after cutting off the crust, with soft, lightly salted, creamed butter; then a layer of cream Neufchâtel, or cottage cheese. Then slice about $\frac{1}{4}$ inch thick. Butter the end as before. Use crisp, carefully washed lettuce that has been shaken dry. Dip a leaf into French dressing; place it upon the cheese, to which a seasoning of red or black pepper is always an addition. Then cut the next slice very thin; press it gently upon the lettuce. By pressing the palm on the upper slice the two will be made to adhere.

White or rye bread cheese sandwiches can be made as the above, also pumpernickel.

Anchovy Sandwiches

Wash 6 or 8 anchovies, cut off their heads and fins, take out the backbones, and divide each fish in two, from the shoulder to the tail. Cut an equal number of thin slices of brown bread and butter; put between 2 slices alternate layers of hard-boiled eggs, mustard and cress cut small, and the fillets of the anchovies; press the slices closely together, and with a sharp knife cut them into neat squares. Place them on a dish covered with a napkin, and garnish with parsley. If not wanted immediately, cover them with a napkin wrung out of cold water to keep them moist.

BATTER CAKES

Fritters (Batters)

The proportions for batter for fritters are: $\frac{1}{2}$ cupful of milk; yolk of 1 egg; 1 cup of lightly sifted flour; 1 saltspoonful of salt; $\frac{1}{2}$ table-spoonful of melted butter; the white of 1 egg beaten stiffly, and added just before using, beating it in vigorously.

For meat, oysters, clams, or tripe add 1 table-spoonful of lemon juice with the white of the

egg, and for clam or oyster fritters the strained liquor is substituted for milk.

For fruit fritters add a teaspoonful of sugar with the yolk of the egg. In all cases the batter should be just stiff enough to drop quickly from the spoon.

Clam Fritters (Whole Clams)

Steam the clams until tender, dust them with salt and pepper, roll in the batter, and fry in deep, hot fat until a delicate brown. Drain on brown paper in a hot oven, and serve as hot and as soon as possible.

Clam Fritters (Chopped Clams)

Chop the clams, first cutting off the black beard with scissors; season with salt and pepper and a few drops of lemon juice, mix them into the batter, and drop by spoonfuls into hot fat and fry until nicely browned, or drop them on a well-buttered griddle and sauté, turning as soon as the under side is browned, adding a little butter, if necessary, when turning them.

Oyster Fritters

Oyster fritters are made in the same way as clams, from either whole or chopped oysters; but in using the oysters whole it is not necessary to cook them first, they will cook sufficiently in the hot fat while browning.

Fish and Meat Fritters

Cold salmon or any nice fish, or slices of cold lamb, veal, mutton, or chicken, may be made into fritters, cutting the slices in long, narrow pieces, just right to take up in the spoon with the batter, and any of these are good to fall back upon for a hasty emergency. Season the slices with salt and pepper before dipping them in the batter.

Any bits of left-over meat may be made into force-meat balls and used as fritters. Several kinds may be mixed together and well-seasoned, adding the yolk of an egg to bind them together.

Apple Fritters

Pare and core 4 medium-sized apples. They should be tart and firm, not mealy. Slice them across half an inch thick, taking care not to break the slices. Sprinkle them with powdered sugar and a few drops of lemon juice, if the apples are not tart. Add a grating of nutmeg or other spice if liked. Dip each slice into the batter and fry in hot fat. When the first are done, lay them on brown paper in a hot oven to drain while the next are being fried.

Apricot Fritters

Canned or dried apricots can be used. If dried, soak overnight or thirty-six hours in as

much water as they will absorb. Drain them, whether dried or canned, and put the juice in a saucepan, with sugar enough to make a rich syrup, and cook until thick and clear. Dip each piece of the apricot in the batter, or take two pieces in the spoon with the batter and drop into boiling fat and fry until a golden brown. Drain, and serve with the syrup passed with them.

Banana Fritters

Peel the bananas, slice lengthwise through the middle, and, if large, divide once in length. Let the pieces lie for half an hour in lemon juice, then dip each one in the batter, and fry until a delicate brown. Drain, dust with powdered sugar, and serve as soon as possible.

Orange Fritters

Peel seedless oranges, taking off all the white fibre possible. Slice them across in one-third-inch slices, dust with powdered sugar, dip in batter, and fry a rich brown. Drain, sprinkle with powdered sugar, and serve.

Pineapple Fritters

Peel and slice a fresh pineapple, cut into thin slices, and, if very large, cut the slices into narrow, oblong pieces, dip in the batter, and fry.

Or drain the liquor from a can of chopped

pineapple; cook the liquor with sufficient sugar to make a rich syrup. Mix the pineapple into the batter and drop by spoonfuls into hot fat or on a well-buttered hot griddle. Fry until a rich brown, and serve the syrup hot with them.

Peach Fritters

Peel and quarter nice, ripe, but firm peaches, dust with powdered sugar, dip in batter, and fry as any fruit fritters.

Corn Fritters

Cut tender corn from the cob, stir it into the batter, and drop by spoonfuls into hot fat; or cook until nicely browned on both sides on a hot griddle in butter, or half butter and half clarified drippings.

Vegetable Fritters

Celery, oyster-plant or salsify, parsnip, or egg-plant should be cut into small pieces and stewed until tender, then seasoned with salt and pepper, then stirred into the batter and fried the same as other fritters, always remembering to drain them from any superfluous fat before sending them to the table.

Puffball Fritters

An English Recipe

Remove the outer skin from the puffball and cut in half-inch slices. Have ready some

chopped sweet herbs and the beaten yolk of egg. Dip the slices of puffball in the egg, sprinkle them with the herbs and salt and pepper; then roll in fine bread crumbs, and fry a nice brown in fresh butter or nice drippings. Serve at once on a hot platter, garnished with sprigs of cress.

Corn Balls

Score and scrape from the cob enough young green corn to make 1 pint. Add to this 4 well-beaten eggs, a cup of milk, a level teaspoonful of salt, and a little white pepper. Beat thoroughly together and add half a cupful of flour into which has been sifted a teaspoonful of baking-powder, beating all well again. Butter small cups, fill them three-quarters full of the mixture, set in a steamer, and steam half an hour. Or set the cups in a pan with water nearly to the tops, and bake the same length of time in a hot oven. Serve with roast beef, fried ham, or other hot meats.

Rice Waffles

Stir 1 cupful boiled rice into 1 pint of sweet milk; add 2 well-beaten eggs. Sift together 1 small cupful of flour, 1 teaspoonful each of salt and baking-powder, a tablespoonful of butter. Add gradually to the first mixture, stirring together until you have a thin, light batter.

GRIDDLE CAKES, ETC.

The griddle cake to-day is another article of food which has taken high rank upon the American table. The properly made griddle cake is a delicious food, healthful, appetizing, and nutritious.

The batter must be thin, the cakes made small and not too thick,—about a good eighth of an inch thick when baked,—browned, and neatly turned. The griddle must be merely rubbed with grease, not grease-soaked. This is highly important. Take a thick piece of salt pork on a fork, or a lump of suet in a piece of cheese-cloth, and rub lightly over the hot griddle and pour the batter on immediately.

Remember that buckwheat is one of the most difficult flours to lighten. Where it enters into combination with other materials this fact must be recognized and a somewhat larger proportion of baking-powder allowed. Made in the manner directed in these recipes, buckwheat cakes can be safely and profusely eaten by every one.

Wheat Cakes

This is the best plain hot griddle cake without eggs. The cakes will be light, tender, and healthful. 1 quart flour, 3 teaspoonfuls baking-powder, $\frac{1}{2}$ teaspoonful salt. Sift well to-

gether and add sweet milk to make into a soft batter. Bake immediately on hot griddle. Should be full one-eighth of an inch thick when baked. Smother with butter and maple syrup or honey.

Griddle Cakes with Eggs

3 cupfuls flour, 2 teaspoonfuls baking-powder, 1 teaspoonful salt. Mix well together, add 2 well-beaten eggs, and sufficient sweet milk to make a thin drop batter. Bake at once on a hot, well-greased griddle. Make them thin.

Graham Griddle Cakes

1 pint Graham flour, $\frac{1}{2}$ pint Indian corn meal, $\frac{1}{2}$ pint flour, 1 heaping teaspoonful brown sugar, $\frac{1}{2}$ teaspoonful salt, 2 teaspoonfuls baking-powder, 1 egg, $\frac{1}{2}$ pint each of milk and water. Sift together Graham flour, corn meal, flour, sugar, salt, and powder. Add beaten egg, milk, and water. Mix together into a smooth batter. Heat griddle *hot*, pour batter into cakes as large as a tea saucer. Bake brown on one side, carefully turn and brown other side. Pile one on the other; serve very hot, with sugar, milk, cream, or maple syrup.

Rye Griddle Cakes

1 pint rye flour, $\frac{1}{2}$ pint Graham flour, $\frac{1}{2}$ pint flour, 1 tablespoonful sugar, $\frac{1}{2}$ teaspoonful salt, 2 teaspoonfuls baking-powder, 1 egg, 1 pint

milk. Sift together rye flour, Graham flour, sugar, salt, and baking-powder; add beaten egg and milk; mix into smooth batter. Bake deep brown color on hot griddle.

Geneva Griddle Cakes

1½ pints flour, 4 tablespoonfuls sugar, ½ teaspoonful salt, 1½ teaspoonfuls baking-powder, 2 tablespoonfuls butter, 4 eggs, nearly ½ pint milk. Rub butter and sugar to white, light cream; add yolks of eggs, one at a time. Sift flour, salt, and powder together; add to butter, etc., with milk and egg whites whipped to dry froth; mix together into a smooth batter. Bake in small cakes; as soon as brown, turn and brown the other side. Have buttered baking-tin; fast as browned, lay them on it, and spread raspberry jam over them; then bake more, which lay on others already done. Repeat this until you have used jam twice, then bake another batch, which use to cover them. Sift sugar plentifully over them, place in a moderate oven to finish cooking.

Huckleberry Griddle Cakes

½ pint huckleberries, 1½ pints flour, 1 teaspoonful salt, 1 tablespoonful brown sugar, 2 teaspoonfuls baking-powder, 2 eggs, 1 pint milk. Sift together flour, sugar, salt, and powder; add beaten eggs, milk, and huckleberries

(washed and picked over). Mix into batter that will run from pitcher in thick, continuous stream. Have griddle hot enough to form crust as soon as batter touches it. In order to confine juice of berries, turn quickly, so as to form crust on other side; turn once more on each side to complete baking. Blackberry or raspberry griddle cakes in same manner.

Rice Griddle Cakes

2 cupfuls cold boiled rice, 1 pint flour, 1 teaspoonful sugar, $\frac{1}{2}$ teaspoonful salt, $1\frac{1}{2}$ teaspoonfuls baking-powder, 1 egg, little more than $\frac{1}{2}$ pint milk. Sift together flour, sugar, salt, and powder; add rice free from lumps, diluted with beaten egg and milk; mix into smooth batter. Have griddle well heated; bake nice brown, not too thick; serve with maple syrup.

Corn-Meal Griddle Cakes

2 cupfuls corn meal, 1 cupful flour, $\frac{1}{2}$ teaspoonful salt, 1 tablespoonful molasses, 2 teaspoonfuls baking-powder, milk or milk and water to mix to thin batter. Bake as already directed.

Indian Griddle Cakes

$\frac{2}{3}$ quart corn meal, $\frac{1}{3}$ quart flour, 1 teaspoonful brown sugar, $\frac{1}{2}$ teaspoonful salt, 2 heaping teaspoonfuls baking-powder, 2 eggs, 1

pint milk. Sift together corn meal, flour, salt, sugar, and powder; add beaten eggs and milk; mix into a smooth batter. Bake on very hot griddle to a nice brown. Serve with molasses or maple syrup.

Buckwheat Cakes

To $1\frac{1}{2}$ pints pure buckwheat flour (never use prepared or self-raising flour) add $\frac{1}{4}$ pint each wheat flour and Indian meal, 3 heaping teaspoonfuls baking-powder, 1 teaspoonful salt, 1 tablespoonful brown sugar or molasses. Sift well together, in dry state, buckwheat, Indian meal, wheat flour, and baking-powder, then add remainder; when ready to bake add 1 pint water or sufficient to form smooth batter that will run in a stream (not too thin) from pitcher; make griddle hot and cakes as large as a saucer. When surface is covered with air-holes it is time to turn cakes over; take off when sufficiently browned.

Flannel Cakes

$1\frac{1}{2}$ pints flour, 1 tablespoonful brown sugar, 1 teaspoonful salt, 2 heaping teaspoonfuls baking-powder, 2 eggs, $1\frac{1}{2}$ pints milk. Sift together flour, sugar, salt, and powder; add beaten eggs and milk; mix into smooth batter that will run in rather continuous stream from pitcher. Bake on good hot griddle rich brown

color, in cakes large as tea saucers. Serve with maple syrup.

Hominy Griddle Cakes

Proceed as directed for rice griddle cakes; serve with maple syrup.

Pancakes

1 pint flour, 6 eggs, 1 saltspoonful salt, 1 teaspoonful baking-powder, and milk to make a thin batter. Add the baking-powder to the flour, beat the whites and yolks of eggs separately; add the yolks, salt, 2 cupfuls milk, then the whites and the flour alternately with milk, until the batter is of right consistency. Run 1 teaspoonful lard over the bottom of a hot frying-pan, pour in a large ladleful of batter, and fry quickly. Roll pancake up like a sheet of paper, lay upon a hot dish, put in more lard, and fry another pancake. Keep hot over boiling water. Send $\frac{1}{2}$ dozen to table at a time. Serve with sauce, jelly, or preserves.

English Pancakes

1 pint milk, 2 eggs, 1 tablespoonful sugar, 1 cupful flour, 1 teaspoonful baking-powder, 1 cupful cream, pinch salt. Sift flour, salt, and powder together; add to it eggs beaten with sugar and diluted with milk and cream; mix into thin batter. Have small, round frying-

pan; melt little butter in it; pour about $\frac{1}{2}$ cupful batter in it, turn pan round, that batter may cover the pan, put on hot fire; turn it and brown other side. Butter each and roll it up; sprinkle with powdered sugar.

Plain Pancakes

Whisk 2 eggs thoroughly, and pour them into a bowl containing 4 tablespoonfuls of flour. Beat the mixture until it is smooth and quite free from lumps, then add a pinch of salt and two-thirds of a pint of new milk. Let the batter stand in a cool place for an hour or two, then fry the pancakes according to the directions given above; half an ounce of dripping will be required for each pancake. Time, five minutes to fry one pancake. Sufficient for three or four persons.

Pancakes à la Crème

Rub the rind of half a small fresh lemon with 3 or 4 large lumps of sugar until the yellow part is all taken off, then crush the sugar to powder, and mix with it a pinch of powdered cinnamon, a small pinch of salt and an ounce of dried flour. Make this into a smooth paste with a little cold milk and an ounce of clarified butter; then stir in very gradually half a pint of thick cream and the well-whisked yolks of 4 and the whites of 2 eggs. Melt a quarter of

an ounce of butter in a small frying-pan, fry the pancakes very quickly, and serve them as hot as possible. They should be very thin; a second supply of butter will not be required for frying. Time, three or four minutes to fry each pancake. Sufficient for four or five persons.

French Pancakes

Make a batter by beating up together 3 spoonfuls of potato starch or corn starch, 5 raw eggs, some powdered loaf sugar, and a little water. Add enough milk to make it of the consistency of porridge. Butter well the inside of a frying-pan, and place it over a moderate fire. When it is sufficiently hot, pour in a large spoonful of the batter, and shake the pan so as to spread it over the whole of its surface. When the pancake is done enough, throw it on a dish, and sprinkle its surface with crushed loaf sugar, or cover it with jelly. Fold into rolls.

Cream Pancakes

Whisk thoroughly the yolks of 3 and the whites of 2 eggs. Add a small cupful of thick cream, a little sugar, and sufficient flour to make a good batter. Put with it a piece of butter about the size of an egg. Fry in the usual way. This and all other batters are better

made two or three hours before they are used. Time to fry, five or six minutes.

Pancakes without Eggs

Mix 2 tablespoonfuls of flour with a small pinch of salt, 2 or 3 grates of nutmeg, and a dessertspoonful of moist sugar. Make a smooth batter, by mixing with the flour, etc., very gradually, half a pint of milk, and beat it fully ten minutes, adding a tablespoonful of melted butter. Fry the pancakes in the usual way, and serve them with maple syrup or powdered sugar sprinkled between them. Time, ten minutes to fry each pancake.

Snow Pancakes

Freshly fallen snow may be used instead of eggs in making batter for pancakes. Care must of course be taken that the snow is as pure as possible. The batter should be made rather thick, and the snow mixed with each pancake just before it is put into the pan. As a general rule, it may be calculated that 2 tablespoonfuls of snow will be equal to 1 egg.

German Pancakes

Thoroughly mix 6 ounces of flour with 1 ounce of melted butter, the yolk of an egg, and 2 tablespoonfuls of water. Add a pinch of salt, and, very gradually, a quarter of a pint

of milk or cream. Beat the ingredients with a wooden spoon till they are smoothly blended. This batter is better for being made two or three hours before it is wanted. Just before using add the white of an egg, beaten to a solid froth.

Have omelet-pan hot into which has been put some beef drippings or butter. Pour in the batter so that the pancakes will be one-eighth of an inch thick. Tilt the pan as the batter runs up the edge of pan, as it is settling. When cooked at bottom, stick pan into a hot oven so that it will be done on top. Slide out of pan; serve with lemon cut in quarters and powdered sugar, or apple sauce.

Popovers

Mix saltspoonful salt with 1 cupful of flour; add slowly cupful of milk. Beat 1 egg light (yolk and white separately) and fold into the batter. Butter gem-pans and fill with batter two-thirds full. Bake fifteen minutes in hot oven.

Johnny Cake

1 egg, 1 cupful of buttermilk or sour milk, 1 tablespoonful of shortening, 1 level teaspoonful of soda, 1 saltspoonful of salt, 2 cupfuls of corn meal, 1 cupful of flour, $\frac{1}{2}$ cupful of sugar. Bake twenty minutes to half an hour.

Hoe Cake

Moisten *fresh* Indian meal with cold water and add a little salt; knead your dough well to make it light. Bake on a griddle over a moderate fire, turning it often till well browned on both sides.

Corn Cake

1 egg, $\frac{1}{2}$ cupful sugar, butter size of an egg, 1 cupful sweet milk, a pinch of salt, 1 cupful of corn meal, 1 cupful of flour, 3 teaspoonfuls of baking-powder. Bake half an hour.

Southern Corn Pone

1 teacupful of cooked hominy—the smaller-sized kind. While it is hot stir in 1 tablespoonful of melted butter and 2 eggs beaten very light; stir in $\frac{1}{2}$ pint of sweet milk very gradually, then yellow corn meal enough to make a batter as thick as boiled custard. Add $1\frac{1}{2}$ teaspoonfuls of baking-powder, and less than teaspoonful of salt. Bake in a hot oven three-quarters of an hour in a pudding-dish.

Shortcake

1 quart flour, 1 teaspoonful salt, 2 heaping teaspoonfuls baking-powder, 2 tablespoonfuls butter, 1 pint milk. Sift the flour, salt, and powder together, rub in the butter cold; add the milk and mix into a smooth dough, just soft enough to handle; divide in half, and roll out

to the size of breakfast-plates; lay on a greased baking-tin and bake in hot oven twenty minutes; separate the cakes without cutting, as cutting makes them heavy.

Strawberry Shortcake

Pick, hull, wash, and drain berries. Sweeten, spread between bottom layers of short cake. Garnish top layer with large whole berries, dust with sugar, and serve with cream or custard.

Raspberry Shortcake

Prepare as for strawberry shortcake.

Cherry Shortcake

Make as for strawberry shortcake, using pitted sweet or tart cherries.

Peach Shortcake

Pare and slice peaches. Finish as for strawberry shortcake.

Banana Shortcake

Peel and slice bananas. Finish as for strawberry shortcake.

Huckleberry Shortcake

2 cupfuls sugar, $\frac{1}{2}$ cupful butter, 1 teaspoonful salt, 1 pint milk, 2 heaping teaspoonfuls baking-powder sifted into 3 cupfuls flour, 1 quart washed and well-drained huckleberries, more flour to make a very thick batter. Bake

in greased dripping-pan, break in squares, serve hot with butter.

Angel Food

1½ cupfuls of granulated sugar, 1 level cupful of flour, whites of 11 eggs, 1 level teaspoonful of cream of tartar, 1 teaspoonful of vanilla, and a pinch of salt. Spread 2 square papers on your table and place your sieve upon one of them. Have ready some sifted flour and put 1 level cupful in your sieve; to this add the sugar, cream of tartar, and salt, and sift through upon the paper. Place the empty sieve upon the other paper, pour the mixture into it, and so sift back and forth from one paper to the other five or six times. Then beat the whites of the eggs to a stiff froth; pour the flour mixture into it from the paper, gradually but quickly, stirring lightly just enough to moisten all the flour; a few strokes will suffice, then turn at once into an ungreased tin with a tube in it, and bake about forty-five minutes. Success depends largely upon the baking. A slow, gradual heat is best, but only care and practice will make perfect.

Frosting

Beat light the whites of 2 eggs, 1 cupful of confectioner's sugar; beat till stiff enough, for half an hour or more; flavor, and spread on the cool cake.

Almond Cake

$\frac{1}{2}$ cupful butter, 2 cupfuls sugar, 4 eggs, $\frac{1}{2}$ cupful almonds blanchéd (by pouring water on them until skins easily slip off) and cut in fine shreds, $\frac{1}{2}$ teaspoonful extract bitter almonds, 1 pint flour, $1\frac{1}{2}$ teaspoonfuls baking-powder, 1 glass brandy, $\frac{1}{2}$ cupful milk. Rub butter and sugar to smooth, white cream; add eggs, one at a time, beating three or four minutes after each. Sift flour and powder together, add to butter, etc., with almonds, extract of bitter almonds, brandy, and milk; mix into smooth, medium batter; bake carefully in rather hot oven twenty minutes in a fluted mould.

Bride's Cake

1 scant cupful butter, 3 cupfuls sugar, 1 cupful milk, whites 12 eggs, 3 teaspoonfuls baking-powder, 1 cupful corn starch, 3 cupfuls flour, $\frac{1}{4}$ teaspoonful salt. Cream butter and sugar. Mix flour, baking-powder, and corn starch, and add alternately with milk and whipped whites. Flavor with vanilla or almond extract, and bake in loaf-tin lined with 4 thicknesses of paper; have oven moderate.

Mocha Cake

1 cupful very strong coffee, 1 cupful butter, 2 cupfuls sugar, 3 eggs, $1\frac{1}{2}$ pints flour, $1\frac{1}{2}$ teaspoonfuls baking-powder, 1 cupful stoned

raisins, cut in two, $\frac{1}{2}$ cupful chopped citron, 10 drops each extract allspice and nutmeg, and $\frac{1}{2}$ cupful milk. Rub the butter and sugar to a white cream; add the eggs, 1 at a time, beating three or four minutes after each. Sift together flour and powder, which add to the butter, etc., with the coffee, raisins, citron, milk, and extracts. Mix into a smooth batter.

Cocoanut Layer Cake

$\frac{1}{2}$ cupful butter, $1\frac{1}{4}$ cupfuls sugar, whites 8 eggs, $2\frac{1}{2}$ cupfuls flour, $\frac{1}{4}$ teaspoonful salt, 1 teaspoonful baking-powder, 1 teaspoonful vanilla. Mix flour, salt, and baking-powder. Cream butter and sugar. Add vanilla; then, alternately, the flour and whipped whites. Beat hard; bake in 3 layer-cake pans. When cold put together with cocoanut filling.

Sunshine Cakes

Whites of 7 eggs; yolks of 5; 1 cupful of fine granulated sugar; 1 scant cupful of flour, measured after sifting five times; $\frac{1}{4}$ teaspoonful of cream of tartar; 1 teaspoonful of orange extract. Beat yolks till thick, and set aside. Now add a pinch of salt and the cream of tartar to the whites, and beat till very stiff; add sugar, beat thoroughly, then add flavoring and beaten yolks; beat lightly and carefully; stir in the flour. Bake in tube pan, in moderate oven,

forty to fifty minutes. Invert the pan to cool.

Cakes for Musicale

Cream $\frac{1}{4}$ cupful butter, add $\frac{3}{4}$ cupful sugar; beat to a cream; add $\frac{1}{2}$ cupful sweet cream, 2 cupfuls flour, 1 teaspoonful baking-powder, 1 teaspoonful vanilla, beaten yolks of 4 eggs, $\frac{1}{2}$ cupful cocoanut, stiffly beaten whites, grated rind of half an orange. Bake in loaf; ice—bars, notes, etc., of chocolate icing, coated pellets, and citron.

Chocolate Cream Cake

$\frac{1}{2}$ cupful of butter, 2 cupfuls of sugar, 1 cupful of water, 3 cupfuls of sifted flour, 3 level teaspoonfuls of baking-powder, 1 teaspoonful of vanilla, whites of 4 eggs. Cream the butter, add the sugar gradually, continuing the creaming; then add the water and flour, a little at a time; having the baking-powder sifted with the flour, continue stirring until the water and flour are all used. Now add the vanilla and well-beaten whites of the eggs, stir just enough to mix, and pour into 3 large or 4 small layer-cake pans, and bake in a moderate oven for about twenty minutes.

Filling

White of 1 egg, $\frac{1}{2}$ teaspoonful of vanilla, $\frac{1}{2}$ tablespoonful of cold water; add sugar until

thick enough to spread. Spread on top of each layer; melt a quarter of a cake of chocolate over steam and spread on top of white frosting on each layer, after the white frosting has become hard.

Plain Layer Cake

1 cupful of sugar, 1 tablespoonful of butter, 1 egg, 1 cupful of milk, 2 cupfuls of flour, 2 teaspoonfuls of baking-powder, 1 teaspoonful of vanilla.

Devil's Cake

1 cupful dark-brown sugar, $\frac{1}{2}$ cupful butter, $\frac{1}{2}$ cupful sweet milk, 1 teaspoonful soda, 2 cupfuls flour, 2 eggs. Mix well. 1 cupful chocolate, $\frac{1}{2}$ cupful milk, $\frac{2}{3}$ cupful dark-brown sugar, yolk of 1 egg. Put in pan and boil slightly, then mix all together. Bake in layers and put together with white icing.

Violette

Cover flat side of lady fingers with white fondant, on which place candied violets, with dark citron stems; dip edges in candy syrup; arrange in cups; unmould and fill with whipped cream, flavored, tinted violet, sweetened; garnish.

Silver Cake

1 cupful butter, 2 cupfuls sugar, $\frac{1}{2}$ cupful sweet milk, whites of 8 eggs, 1 teaspoonful

cream of tartar, $\frac{1}{2}$ teaspoonful of soda, $2\frac{1}{2}$ cupfuls flour.

Snow Cake

$\frac{3}{4}$ cupful butter, 2 cupfuls sugar, 1 cupful of milk, 1 cupful of corn starch, 2 cupfuls flour, 2 teaspoonfuls of baking-powder. Mix flour, corn starch, and baking-powder together; stir butter and sugar to a cream, add milk, then flour; last add whites of 7 eggs, beaten to a stiff froth. Bake one hour.

English Walnut Cake

2 cupfuls sugar, $\frac{1}{2}$ cupful butter, $\frac{3}{4}$ cupful milk, 3 cupfuls flour, 5 eggs, 3 even teaspoonfuls of baking-powder. Bake in layers and put icing between. Ice the top and put halves of English walnuts on white frosting. If desired, put nuts between the layers also. Use 1 pound nuts or more.

Hickory-Nut Cake

2 cupfuls sugar, 1 of milk, 3 cupfuls flour, $\frac{2}{3}$ cupful butter, 3 eggs, 2 teaspoonfuls baking-powder, 1 cupful nut-kernels, cut fine. Tried and not found wanting.

Cake for Card Party

1 cupful molasses; 1 whole egg; yolk of extra one; 4 tablespoonfuls butter; $\frac{1}{2}$ cupful sour milk; 1 level teaspoonful soda in milk; 2 cupfuls flour; pinch salt. Roll out with flour, bake

quickly, ice with boiled icing; to which add 1 teaspoonful cinnamon; figures which represent the different suits of cards, cut from citron and candied cherries, are placed while the icing is soft.

Caramel Cake

$\frac{1}{2}$ cupful of butter, $1\frac{1}{2}$ cupfuls of sugar, $\frac{1}{2}$ cupful whites of eggs, 1 cupful cold water, 3 cupfuls of flour, 3 teaspoonfuls baking-powder. Cream butter and half sugar, beat whites of eggs, and then add rest of sugar and beat stiff. Then put two together, add flour and water alternately. Bake in shallow pan to cut in squares.

Frosting

1 pound brown sugar, enough water to dissolve; boil to a thread; butter size of an egg, teaspoonful vanilla. Beat after cooked.

Marbled Cake

Light Part.— $\frac{2}{3}$ cupful sugar, $\frac{1}{3}$ cupful of butter, $\frac{1}{3}$ cupful sweet milk, $\frac{1}{3}$ teaspoonful soda, $\frac{1}{2}$ teaspoonful cream tartar, 2 whites of eggs, $1\frac{1}{3}$ cups of flour. Stir butter and sugar to a cream, add milk, soda, and flour with cream tartar, and lastly stir in the eggs; flavor with lemon or vanilla.

Dark Part.— $\frac{1}{3}$ cupful brown sugar, $\frac{1}{3}$ cupful molasses, $\frac{1}{3}$ cupful butter; stir well and

add $\frac{1}{3}$ cupful sour milk, $\frac{1}{3}$ teaspoonful soda, $1\frac{1}{3}$ cupfuls flour, and yolks of 2 eggs well beaten, or quite as well put in at the first; season with cloves, cinnamon, and nutmeg, 1 teaspoonful each.

Drop by spoonfuls alternately, and bake as a loaf half to three-quarters of an hour, or bake in layers, putting the brown part between the white layers with jelly or other good filling.

Fruit Cake

1 pound granulated sugar, $\frac{3}{4}$ pound butter, 1 pound flour, 8 eggs, 2 pounds raisins, 2 pounds currants, $\frac{1}{4}$ pound candied orange peel, $\frac{1}{4}$ pound candied lemon peel, $\frac{1}{2}$ pound citron, 1 heaping tablespoonful cinnamon, $\frac{1}{2}$ teaspoonful of cloves, 1 nutmeg, 3 teaspoonfuls soda, 2 tablespoonfuls grape juice, cream, butter, and sugar; add the well-beaten yolks of eggs, spices, then sifted flour, reserving enough to mix with fruit, then soda mixed in grape juice; then add whites, after beating very stiff, and last the fruit. Put buttered paper on tin. Bake in a moderate oven three hours.

Excellent Wedding Cake

A wedding-cake is an expensive article to purchase, and if it is not wanted very large, may be made at home without much difficulty, and with a great saving of expense. It will im-

prove with keeping—indeed, confectioners do not use their cakes until they have been made some months; and if a cake is cut into soon after it is made it will crumble. To make a wedding cake, first procure the following ingredients: $1\frac{1}{2}$ pounds of flour, $1\frac{1}{2}$ pounds of butter, $\frac{1}{2}$ pound of candied lemon, $\frac{1}{2}$ pound of candied orange, $\frac{1}{2}$ pound of candied citron, 1 pound of dried cherries, $1\frac{1}{2}$ pounds of dried currants (if the cherries cannot easily be procured, they may be omitted, and $2\frac{1}{2}$ pounds of currants used instead), 8 ounces of almonds, 8 eggs, the rind of 4 oranges or of 2 lemons rubbed upon sugar, half an ounce of spices, consisting of powdered cinnamon, grated nutmeg, and powdered cloves in equal proportions, a teaspoonful of salt, and a small tumblerful of brandy. If objected to, the brandy may be omitted, and another egg may be added. Wash, pick, and dry the currants, cut the cherries into moderate-sized pieces, slice the candied peel into thin shreds, blanch and pound the almonds, or cut them into very small pieces, and crush the flavored sugar to powder. Put the butter into a large bowl and beat it to cream, either with a wooden spoon or with the hand. Add very gradually the sugar, flour, and eggs, and when they are thoroughly mixed work in the rest of the ingredients. Put them in, a

little at a time, and beat the cake between every addition. It should be beaten fully three-quarters of an hour. Line mould with double folds of buttered paper, pour in the mixture, put it in a moderately heated oven. Put paper under the mould above the cake, to keep it from burning, and keep the oven at an even temperature until it is done enough. If the cake is to be iced, first prepare the almond part: Take half a pound of almonds, throw them into boiling water, and skin them. Pound them in a mortar with a few drops of orange-flower water, 1 pound of fine white sugar, and as much white of egg as will make a soft, stiff paste. Spread this over the top of the cake, and keep it from the edge as much as possible. Put it in a cool oven, or in a warm place, till it is dry and hard. To make the sugar icing, put 2 pounds of icing sugar into a bowl and work into it the whites of 2, or, if necessary, 3, or even 4 eggs. The whites must not be whisked, but thrown in as they are. Work the mixture to a stiff, shiny paste, and whilst working it add occasionally a drop of lemon juice. Be careful to obtain *icing* sugar. If a drop of liquid blue is added, it will make it look whiter. The icing will need to be worked vigorously to make a paste which will not run, and the fewer eggs taken the better. The cake ought not to be iced

until a short time before it is wanted, as it may get dirty. The icing should be spread evenly over with hands wetted with cold water, then smoothed with an ivory knife, and it should be put in a gentle oven to harden. It may be ornamented with little knobs of icing placed around the edge; and on the day of the wedding a wreath of white flowers and green leaves may be placed round it by way of ornament. If anything more elaborate is required, a pretty centre ornament may be added. Time to bake the cake, about six hours.

Huckleberry Cake

1 pint of berries, 1 cupful of sugar. Rub into the sugar 2 rounding tablespoonfuls of soft butter, 1 cupful of milk, 2 cupfuls of flour, with 2 heaping teaspoonfuls of baking-powder sifted into the flour, a very little salt, and nutmeg. Add another cupful of flour to the berries and stir in last. Serve warm as dessert or tea cake, with sugar and butter.

Cream Cake

$\frac{3}{4}$ cupful butter, 2 cupfuls sugar, $1\frac{1}{2}$ pints flour, 5 eggs, 1 teaspoonful baking-powder, 1 cupful milk. Rub the butter and sugar to a white, light cream. Add the eggs, two at a time, beating five minutes after each addition. Sift the flour with the powder, which add to the

butter, etc., and the milk. Mix into rather thin batter, and bake in jelly-cake tins, well greased, in hot oven fifteen minutes. When cold spread pastry cream between the layers, and ice the top with clear icing.

Gold Cake

$\frac{3}{4}$ cupful butter, 2 cupfuls sugar, yolks 10 eggs, $1\frac{1}{2}$ pints flour, 2 teaspoonfuls baking-powder, 1 cupful thin cream, 1 teaspoonful each extract lemon and nutmeg. Rub the butter and sugar to a white cream; add the yolks, three at a time, beating a little after each addition; add the flour sifted with the powder, the thin cream, and the extracts; mix into a pretty firm batter; bake in a paper-lined cake-tin, in a steady oven, fifty minutes.

Electric Cake

Sift 1 pound of flour in bowl; add $1\frac{1}{4}$ cupfuls yeast ($1\frac{1}{4}$ cakes of compressed yeast), a tablespoonful of molasses, and $\frac{1}{4}$ cupful of warm water. Add these to the flour, working into a dough. Let rise three hours. Cream 1 pound of butter with 1 pound pulverized sugar; add $\frac{1}{2}$ cupful milk. Beat 7 eggs light; add these to batter; sugar; mix alternately with $\frac{3}{4}$ of a pound of flour. Beat light, then add 1 teaspoonful of ground cinnamon, $\frac{1}{2}$ teaspoonful of ground mace, and half nutmeg, grated.

When the dough is light add it to the cake batter; turn into a greased tin. Bake one hour in moderate oven.

Fortune Cake

Cream $1\frac{1}{4}$ cupfuls sugar and $\frac{3}{4}$ cupful butter; add juice and rind of half a lemon; sift in 2 cupfuls of flour, into which has been mixed $\frac{1}{4}$ teaspoonful of baking-soda. Then add the stiffly beaten whites of 7 eggs, $\frac{1}{2}$ cupful candied citron, $\frac{1}{2}$ cupful blanched almonds. Mix the batter well, and last, add a ring, a dime, a thimble, and a heart.

Jelly Cake

Beat 3 eggs well, whites and yolks separately; take a cupful of fine white sugar and beat in well with yolks, and 1 cupful sifted flour, stirred in gently; then stir in the whites, a little at a time, 1 teaspoonful baking-powder, and 1 tablespoonful milk; pour into three jelly-cake plates and bake from five to ten minutes in a well-heated oven; when cold spread with currant jelly, place one layer on top of the other, and sift powdered sugar on top.

Lemon Cake

1 cupful butter, 2 cupfuls sugar, 7 eggs, $1\frac{1}{2}$ pints flour, 1 teaspoonful baking-powder, 1 teaspoonful extract lemon. Rub to a light cream the butter and sugar; add the eggs, two at a

time, beating five minutes after each addition; add the flour sifted with the powder, and the extract; mix into a medium batter; bake in paper-lined tin, in a moderate oven, forty minutes.

Marshmallow Cake

1 egg, $1\frac{1}{2}$ cupfuls sugar, 1 tablespoonful butter, 1 cupful milk, 2 cupfuls flour, $\frac{1}{4}$ teaspoonful salt, 2 teaspoonfuls baking-powder. Mix flour, salt, and baking-powder. Cream butter, add a quarter of the sugar, and beat. Add beaten egg and remainder of sugar, and beat four minutes. Add alternately flour and milk, beating well. Add vanilla, and bake in layer-cake pans in quick oven. Cut fine $\frac{1}{2}$ pound marshmallows. Spread them between cake layers, and stand in open oven till they melt.

Orange Cake

$\frac{1}{2}$ cupful butter, 2 cupfuls sugar, 5 eggs, 1 pint flour, $1\frac{1}{2}$ teaspoonfuls baking-powder, 1 teaspoonful extract orange, 1 cupful milk. Rub the butter and sugar to a cream; add the eggs, two at a time, beating five minutes after each addition; add the flour sifted with the powder, the milk, and extract; mix into a smooth, fine batter, put in a paper-lined cake-tin, and bake in a moderate oven thirty minutes. When cool, cover the top with the following preparation:

Whip the whites of 3 eggs to a dry froth; then carefully mix in 4 cupfuls sugar, the juice, grated rind, and soft pulp, free of white pith and seeds, of 2 sour oranges.

Rum Cake

Take the yolks of 12 eggs, beat them up, and add three-quarters of a pint of cream, the same quantity of rum, and sugar to taste; add also the grated peel of a lemon. Butter a form, pour the mixture in, and bake till it is dry at the top; the cake may be iced or only strewn with sifted sugar, and ornamented with preserved cherries, etc., or whipped cream may be laid on the top.

Thanksgiving Surprise

Bake sheet of coffee fruit-cake; when cold cut into rounds; cut same size pieces from sheet of Bavarian cream; place on top; cover with red raspberry jam; then with a meringue; brown delicately; garnish with raisins cooked in sherry; flavor Bavarian with vanilla and have it firm before cutting.

Sponge Cake

Take half a pound of loaf sugar, rub the rind of a lemon on 2 or 3 of the lumps, and crush the whole to powder. Then take 5 eggs, separate the whites from the yolks, and beat the latter for twenty minutes; then shake in the sugar

gradually, and beat together. Stir in 6 ounces of flour, with about 20 drops of the essence of almonds, vanilla, and lemon. Beat the whites to a solid froth, and add them to the rest. Fill a well-oiled tin about half-full, and bake in a quick oven. Time to bake, about an hour. Sufficient for a moderate-sized mould.

Dark Fruit Cake

2 cupfuls butter, 2 cupfuls sugar, 12 eggs, 4 cupfuls flour, 1 teaspoonful baking-powder, $\frac{1}{2}$ teaspoonful salt, 1 pound currants, 1 pound sliced citron, 3 pounds seeded raisins, 1 pound chopped figs, $\frac{1}{2}$ cupful any kind of wine, 2 tablespoonfuls strained lemon juice, 2 teaspoonfuls cinnamon, $\frac{1}{2}$ teaspoonful each cloves and mace, $\frac{3}{4}$ teaspoonful each allspice and nutmeg. Sift together flour, salt, baking-powder, and spices. Dredge fruit thoroughly. Cream butter and sugar, add beaten yolks and lemon juice. Alternate flour and wine, add whipped whites, and beat for ten minutes. Stir in prepared fruit. Line loaf pans with 4 thicknesses paper; pour in batter. Bake in slow oven from three to five hours, covering pans with paper until two-thirds baked.

Citron Cake

Mix the well-beaten yolks of 6 eggs with half a pound of pounded and sifted sugar, and 10

ounces of fine flour; add half a pound of fresh butter beaten to a cream, 4 ounces of candied citron chopped small, a wineglassful of brandy, and the whites of the eggs beaten to a firm froth. Mix thoroughly, pour the mixture into a well-buttered mould, and bake it in a good oven. Time to bake, about three-quarters of an hour.

Pound Cake

Beat a pound of fresh butter to a cream. Beat into it a pound of fine sugar pounded and sifted, upon part of which, before it was pounded, the rind of 2 oranges or lemons has been rubbed, a pound of dried flour, a pinch of salt, 8 eggs which have been thoroughly whisked, the whites and yolks separately, and a glass of wine, brandy, or rose-water. Beat the mixture for twenty minutes, and pour it into a tin which has been lined with buttered paper. Bake in a well-heated, though not fierce, oven, and, if possible, do not increase the heat until the cake is baked. Though the cake must be turned about that it may be equally browned, the oven door must not be opened oftener than is absolutely necessary; and if the cake gets too highly colored before it is done enough, a piece of paper should be laid upon it. In order to ascertain whether it is sufficiently baked, put a skewer to the bottom of it, and if it comes

out dry and clean the cake is done; if moist, it must be returned at once to the oven. When the cake is done it should be turned out at once and placed upon its side, or else on a sieve, which has been turned upside down, until it is cold, and the paper should not be removed until the cake is to be used. This cake may be made either larger or smaller by increasing the quantity of the ingredients in their due proportions; and it may be made less rich by using a larger quantity of flour. A pound of picked and dried currants is frequently added to the other ingredients, and the flavor may be varied by the addition of candied peel,—lemon or orange,—blanched and chopped almonds, pistachio kernels, dried cherries, or plums. Time to bake, one hour and a half to two hours.

Currant Cake

1 cupful butter, 1 cupful sugar, 4 eggs, 1 teaspoonful baking-powder, 1 pint flour, $1\frac{1}{2}$ cupfuls currants, washed and picked, 2 teaspoonfuls extract cinnamon, and 1 teaspoonful extract lemon. Rub the butter and sugar to a white, light cream. Add the eggs, 1 at a time, beating a few minutes after each. Add the flour sifted with the powder, the currants, and the extracts. Mix into a medium batter. Bake in paper-lined cake-tin fifty minutes in a moderate oven.

Honigkuchen (from Holland)

Mix with 1 pound of raised bread dough, 1 pound strained honey, $\frac{1}{4}$ cupful butter, $\frac{1}{2}$ ounce cinnamon, pinch cloves, and nutmeg, grated rind of 1 lemon, $\frac{1}{4}$ pound chipped citron, 1 ounce candied ginger, yolks of 4 eggs, whites of 2; $\frac{1}{2}$ teaspoonful soda; 1 cupful flour. Bake in loaf; decorate with almond fancy meringues.

Lemon Cheese Cake

Beat 6 eggs, 1 pound sugar, $\frac{1}{2}$ pound of butter, grated rind of 3 lemons, and the juice of 6. Then cook in a double boiler until like honey. When cold turn into pie-crust shell. Trim with fancy crust pieces, and bake in oven.

Cheese Cake (from Holland)

Line pan with "kuchen" dough; let rise. Rub 1 quart cottage cheese smooth with 1 tablespoonful butter, $\frac{1}{2}$ cupful sugar, yolks of 3 eggs, pinch salt, grated lemon peel; add $\frac{1}{2}$ cupful currants, whites of eggs beaten stiff, 1 cupful cream; pour into lined pans and bake; cover with whipped cream in frills when cold.

Russian Punch Tart

Bake loaf of sponge cake. Flavor with arrack; remove centre, and crumble. Thin crab-apple jelly with a little brandy; add crumbs; fill cake-shell; cover with icing flavored

with almonds; decorate with walnuts and cherries, pineapple, orange, and other candied fruits.

FILLINGS AND ICINGS

Cream Filling

2 cupfuls sugar, 3 cupfuls milk, 3 heaping tablespoonfuls corn starch, yolks 5 eggs, 1 tablespoonful butter, 2 teaspoonfuls extract vanilla. Scald milk in double boiler, add corn starch dissolved in little cold milk, stir till smooth. Add sugar, cook ten minutes. Add egg yolks, cook four minutes, take off, and add vanilla.

Cocoanut Filling

1 cupful grated cocoanut, 1 cupful sugar, 1 cupful milk, 2 eggs. Cook all together five minutes.

Chocolate Cream Filling

$\frac{1}{2}$ cake chocolate, grated, $\frac{2}{3}$ cupful milk, $\frac{1}{2}$ cupful sugar, 1 tablespoonful butter, pinch salt, 1 teaspoonful extract vanilla. Boil gently till thick.

Chocolate Filling

$\frac{1}{4}$ cake chocolate, grated, $\frac{1}{2}$ cupful milk, yolk 1 egg, 1 cupful sugar, 1 teaspoonful extract vanilla. Boil sugar, chocolate, and milk till thickened, add egg yolk, cook two minutes; take from fire, add vanilla.

Caramel Filling for Cake

1 pound brown sugar, $\frac{1}{2}$ cupful cream or not quite $\frac{1}{2}$ cupful milk, lump of butter size of a small egg. Boil five minutes; flavor to taste with vanilla.

Boiled Icing

Boil 1 cupful granulated sugar with $\frac{1}{2}$ cupful water till it ropes when dropped from fork; pour gradually over stiffly whipped whites of 2 eggs, beating hard. Add flavoring, and use at once.

Chocolate Water Icing

Melt 3 ounces fine chocolate in a few spoonfuls water until creamy. Boil 2 cupfuls granulated sugar with 1 cupful water, without stirring, till it can be rolled in soft ball between fingers in cold water. Take from fire, stir for a moment till it becomes slightly cloudy. Add chocolate, and use at once on cake.

Maple Sugar Frosting

Boil $\frac{1}{2}$ pound broken maple sugar with 3 tablespoonfuls water till dissolved and thick enough to rope when dropped from fork. Pour gradually on whipped whites of 2 eggs. Beat till thick enough to spread.

Marshmallow Frosting

Heat 2 tablespoonfuls milk and 6 tablespoonfuls sugar over fire; boil 6 minutes without stir-

ring. In double boiler heat $\frac{1}{4}$ pound cut marshmallows. When very soft add 2 tablespoonfuls boiling water, cook till smooth. Beat in hot sugar; keep beating till partly cool, add $\frac{1}{3}$ teaspoonful extract vanilla. Use at once.

GINGERBREADS

Soft Gingerbread

$\frac{1}{2}$ cupful butter, 2 cupfuls molasses, 1 cupful sugar, 4 cupfuls flour, 1 cupful milk, 4 eggs, 1 teaspoonful baking-powder; ginger and cloves to taste.

Gingerbread

1 cupful brown sugar and 3 tablespoonfuls butter, stirred to a cream; add 1 cupful New Orleans molasses, 2 eggs; mix well; stir dry 2 teaspoonfuls baking-powder in $2\frac{1}{2}$ cupfuls flour; put in ginger or spice to taste; bake in 1 loaf 1 hour.

Sour-Milk Gingerbread

1 cupful each molasses, sugar, shortening, and sour milk; 3 eggs, 4 cupfuls flour, 1 tablespoonful ginger, 2 teaspoonfuls soda, 1 teaspoonful lemon, and cinnamon. If you use lard, use teaspoonful salt.

Colonial Gingerbread

Put together 1 cupful Porto Rico molasses, $\frac{1}{2}$ cupful butter (softened), $\frac{1}{2}$ cupful sugar, 2



Colonial Gingerbread



Rosettes



Fish Ice Cream

Courtesy of the Delineator.

eggs, 1 cupful thick sour milk, 1 teaspoonful each of ginger and cinnamon, $1\frac{1}{2}$ teaspoonfuls soda sifted with 3 cupfuls of flour; beat; bake in loaf; serve warm; garnish with whipped cream.

SMALL CAKES

Plain Cookies

$\frac{1}{2}$ cupful butter, $1\frac{1}{2}$ cupfuls sugar, 2 beaten eggs, 1 cupful water, 1 teaspoonful grated nutmeg, 1 cupful flour sifted with 1 teaspoonful baking-powder, sufficient flour added to make a soft dough. Roll out, cut into cookies, and bake pale brown in moderate oven.

Lady Fingers

Whisk 4 fresh eggs thoroughly, the whites and yolks separately. Mix smoothly with the yolks 3 ounces of powdered sugar and 3 ounces of flour; add the whites, and afterwards a quarter of a pint of rose-water. Beat all together for some minutes. Have ready a well-buttered baking-tin; form the paste upon it with a spoon in "fingers" three inches long and three-quarters of an inch wide, sift a little powdered sugar over them, let them stand five or six minutes to melt the sugar; then put them into a moderate oven, and bake until they are lightly browned. When cool put them in pairs, and keep them in a tin canister, closely covered,

until wanted for use. Time to bake, about twenty minutes. Sufficient for two dozen fingers.

Molasses Cookies

1 cupful molasses, 1 cupful sugar, 1 cupful butter or lard, 1 tablespoonful ginger, 1 tablespoonful soda, $\frac{1}{2}$ cupful of sour milk, 2 eggs.

Drop Cakes

1 cupful butter, $\frac{1}{2}$ cupful sugar, 2 eggs, 1 small teaspoonful baking-powder, 1 pint flour, 1 cupful washed and picked currants, 1 teaspoonful each extract nutmeg and lemon, $\frac{1}{2}$ cupful milk. Rub the butter and sugar to a white, light cream; add the eggs, beat ten minutes; add the flour and powder sifted together, the milk, and extracts. Mix into a rather firm batter, and drop with a spoon on a greased baking-tin; bake in a quick oven ten minutes.

Anise-Seed Cakes

8 eggs, 1 pound sugar, 1 scant pound flour, 1 teaspoonful baking-powder, pinch salt, 1 tablespoonful anise-seed. Beat eggs and sugar together thirty minutes, then add anise, flour mixed with powder, and roll out thin. Cut in fancy shapes and bake on flat tins in quick oven.

Italian Macaroons

Blanch and pound 8 ounces of sweet almonds (expose them to the air for a day or two before

they are required to be pounded) with a little orange-flower water, 1 pound of sifted sugar, and the frothed whites of 3 eggs. Smooth the ingredients by rubbing them well together, and add very gradually the frothed whites. When the paste looks soft and smooth, drop it, in quantities about the size of a walnut, through a funnel on to some wafer-paper. Bake on the ordinary plate, in a rather slow oven, to a pale color. A strip or two of almond should be stuck on the top of each macaroon before baking. Time, fifteen to twenty minutes to bake.

Ginger Snaps

$\frac{1}{2}$ cupful lard, $\frac{1}{2}$ cupful butter, 1 large cupful brown sugar, 1 cupful water, 1 tablespoonful extract ginger, 1 teaspoonful each extract cinnamon and cloves, 1 quart flour, $1\frac{1}{2}$ teaspoonfuls baking-powder. Rub to a smooth paste the lard, butter, and sugar; then rub it into the flour and powder sifted together. Mix into a firm dough with the water and extracts. Roll out the dough thin on a floured board, cut out with a round biscuit-cutter, and bake on greased pan, in a hot, steady oven, eight minutes.

Almond Jumbles

Work 2 ounces of butter into half a pound of flour; then add 2 tablespoonfuls of sifted

sugar, a little lemon juice, and 2 ounces of sweet and 4 or 5 bitter almonds, blanched and beaten to a paste with the white of an egg. Mix thoroughly, roll it out rather thin, cut into small round cakes, place them on well-oiled tins, and bake in a quick oven. Time to bake, ten minutes.

Peanut Jumbles

1½ cupfuls butter, 2 cupfuls sugar, 6 eggs, 1½ pints flour, ½ cupful corn starch, 1 teaspoonful baking-powder, 1 teaspoonful extract lemon, ½ cupful chopped peanuts, mixed with ½ cupful granulated sugar. Rub the butter and sugar smooth; add the beaten eggs, the flour, corn starch, and powder, sifted together, and the extract; flour the board, roll out the dough rather thin, cut out with biscuit-cutter, roll in the chopped peanuts and sugar, lay on greased baking-tin; bake in rather hot oven eight to ten minutes.

Walnut Wafers

½ pound brown sugar, ½ pound broken walnut meats, 2 level tablespoonfuls flour, ¼ teaspoonful baking-powder, ⅓ teaspoonful salt, 2 eggs. Drop small spoonfuls on buttered pans, bake in quick oven.

Springerles

Stir very thoroughly together 1 pound powdered sugar and 4 eggs, then add 2 knife-points

of cleaned potash, and the grated rind of 1 lemon. When well mixed add 1 pound of fine flour. Roll out the dough $\frac{1}{4}$ inch thick, and be careful to flour the moulds well before pressing out the cakes. Remove carefully from the moulds and lay on a board covered with anise-seed, figure-side up. Stand aside for 12 hours in a cold place, then place in pans and bake in a hot oven. Work the dough as cold as possible.

Lebkuchen

2 quarts molasses, 1 quart cream, 2 pounds brown sugar, $\frac{1}{2}$ pound citron, $\frac{1}{2}$ pound lemon peel, $\frac{1}{2}$ pound almond or hickory nuts, 2 tablespoonfuls soda, grated lemon peel of 2 lemons, cinnamon, allspice, and nutmeg to taste. Let molasses, butter, and sugar melt together (not boil). Cool, and add cream. Add flour, but not too much, mould out, and bake. May let batter stand overnight.

Pfeffernessle

1 pound sugar, $\frac{1}{2}$ pound almonds, $\frac{1}{2}$ pound citron, $\frac{1}{2}$ pound candied lemon, 4 eggs, 1 nutmeg, 1 tablespoonful cinnamon, 1 teaspoonful cloves, $\frac{1}{2}$ teaspoonful baking-powder, and enough flour to drop nicely on buttered tins. They should be as large as a silver dollar when baked; cut ingredients very fine.

DOUGHNUTS AND CRULLERS

Doughnuts

Beat well together 2 eggs and 2 cupfuls granulated sugar. Add 1 pint milk and 1 quart flour in which are mixed and sifted 3 teaspoonfuls baking-powder, 1 teaspoonful salt, and 1 grated nutmeg. Beat well, then add more flour to make a soft dough. Roll out $\frac{1}{2}$ inch thick, cut in rings or small balls, and fry brown in a deep kettle of smoking-hot fat.

German Doughnuts

Scald 1 pint milk; pour hot over 1 pint flour, and beat till smooth; add $\frac{1}{2}$ teaspoonful salt, and let cool. Add beaten yolks 4 eggs, 1 tablespoonful melted butter, 1 teaspoonful flavoring, $\frac{1}{2}$ cupful sugar, beaten whites of eggs, 1 cupful flour mixed with 2 teaspoonfuls baking-powder, and more flour to make a soft dough. Roll, cut, and fry.

Crullers

1 $\frac{1}{2}$ cupfuls sugar, 1 cupful milk, 2 eggs, 2 tablespoonfuls butter, melted; 1 teaspoonful vanilla, 1 teaspoonful powdered cinnamon, $\frac{1}{2}$ teaspoonful salt, 2 teaspoonfuls baking-powder mixed with 2 cupfuls flour, more flour to make a soft dough. Roll out, cut in squares, cut slits in each with jagging-iron, and braid together. Fry in smoking-hot fat.

Fried Cakes

Cream 1 cupful sugar, 2 tablespoonfuls unmelted lard. Add 2 eggs, $1\frac{1}{2}$ teaspoonfuls grated nutmeg, $1\frac{3}{4}$ cupfuls sweet milk, 1 level teaspoonful baking-soda, 2 level teaspoonfuls cream of tartar, and flour enough to make a soft dough. Fry golden brown in deep fat; drain, and sprinkle with powdered sugar.

Swanenhalse (from Holland)

Make éclair batter; bake in S shape; fill with sardelles free from bones and skin, seasoned with chopped sour pickles, Dutch mustard, and mashed boiled egg yolks; cream cheese garnishes each.

SALADS AND RELISHES

Poet's Recipe for Salad *

“ Two boiled potatoes, passed through kitchen
sieve,
Softness and smoothness to the salad give;
Of mordant mustard add a single spoon,
Distrust the condiment which bites too soon;
Yet deem it not, thou man of taste, a fault
To add a double quantity of salt;
Four times the spoon with oil of Lucca crown,
And twice with vinegar procured from town;
The flavor needs it, and your poet begs
The pounded yellow of two well-boiled eggs;
Let onions' atoms lurk within the bowl,
And, scarce suspected, animate the whole;
And, lastly, in the flavored compound toss
A magic teaspoon of anchovy sauce.
Oh, great and glorious! Oh, herbaceous meat!
'Twould tempt the dying anchorite to eat;
Back to the world he'd turn his weary soul,
And dip his finger in the salad-bowl.
Then, though green turtle fail, though venison's
tough,
And ham and turkey are not boiled enough,

* Generally ascribed to the Rev. Sydney Smith.

Serenely full, the epicure may say:

‘ Fate cannot harm me—I have dined to-day.’ ”

SALADS AND SALAD DRESSINGS

French Dressing—No. 1

Rub the sides of a bowl with garlic or an onion cut in halves. Put in $\frac{1}{2}$ teaspoonful of salt, and 1 saltspoonful of pepper; then pour in slowly 4 tablespoonfuls of olive-oil, stirring constantly. When the salt is dissolved, add 1 tablespoonful of tarragon vinegar or lemon juice. Mix thoroughly and use at once.

Italian Dressing

Put in a bowl $\frac{1}{2}$ teaspoonful of salt, a dash of cayenne, or $\frac{1}{2}$ saltspoonful of paprika, and one tablespoonful of tomato catsup; add gradually, stirring constantly, 4 tablespoonfuls of olive-oil. Add 1 clove of garlic mashed to a pulp, and 1 tablespoonful of tarragon vinegar, and stir until well blended.

Sweet Salad Dressing

Rub smoothly together 2 tablespoonfuls of olive-oil or butter, $\frac{2}{3}$ of a cupful of water, 2 tablespoonfuls of sugar, $\frac{1}{4}$ teaspoonful of salt, and 1 dessertspoonful of corn flour. Let this boil for a moment or two over a fire, then add 2 tablespoonfuls of lemon juice. When cold, pour over the salads.

If a yellow color is desired, add the beaten yolk of an egg just as the dressing is removed from the fire, pouring it over the egg, a little at a time, stirring well. When the egg is used, a little less water and more lemon juice may be required.

This dressing is an especially good one to use on finely sliced apples, apples and celery, apples and ripe bananas, strawberries and bananas, and on pineapple and oranges. If the dressing is put on as soon as the fruit is sliced, the fruit will not turn dark.

By using a cup of strained stewed tomatoes in place of the water in this dressing, another palatable and very pretty dressing is made.

Orange Dressing

Take $\frac{3}{4}$ cupful of orange juice, $\frac{1}{4}$ cupful lemon juice, 3 tablespoonfuls of sugar, and a little grated rind of the orange. Stir and beat all together until the sugar is dissolved; the dressing is then ready for use.

Lemon Dressing

Take 1 cupful of water, 1 tablespoonful of rice flour, the juice of 1 lemon, and a very little of the grated rind. Sweeten to taste; if to be used with very sweet fruits only a little sugar is best, but for acid fruits more sweet-

ening will be needed. Boil for a few minutes, and allow it to get very cold before using.

French Dressing—No. 2

Rub the inside of a bowl with onion. Mix $\frac{1}{2}$ teaspoonful of pepper and 1 teaspoonful of salt with 3 tablespoonfuls of salad-oil, and slowly add 1 tablespoonful of vinegar. Beat well, then add 3 more tablespoonfuls of the oil, and another tablespoonful of vinegar. Continue beating until the oil and vinegar are well mixed and the dressing is of a creamy appearance. Use the dressing as soon as it is mixed, as the parts separate quickly.

Mayonnaise Dressing

Have everything as cold as possible, and in warm weather it is well to set the plate in which the dressing is made on a piece of ice.

Into a cold soup plate drop the yolk of egg, squeeze upon it 1 teaspoonful of lemon juice and stir until well mixed. Add, drop by drop, a cupful of salad-oil, beating constantly until the mixture becomes quite thick, and being careful not to reverse the motion, as the oil and egg may separate. Season with $\frac{1}{2}$ teaspoonful of salt, 1 saltspoonful of mustard, and a dash of cayenne pepper. Thin the dressing with 1 tablespoonful of vinegar.

Cream Salad Dressing

Beat 2 eggs until very light; add 1 teaspoonful of sugar, $\frac{1}{2}$ teaspoonful of salt, $\frac{1}{4}$ salt-spoonful of mustard, a pinch of red pepper, and 1 teaspoonful of butter. When well mixed, add 3 tablespoonfuls of vinegar, and cook over boiling water until it thickens. Remove from the stove and thin with 3 or 4 tablespoonfuls of rich, sweet cream.

Sour Cream Dressing

Beat for five minutes 1 cupful of very cold rich sour cream, adding, as you do so, $\frac{1}{2}$ teaspoonful of lemon juice, and 1 tablespoonful of powdered sugar. This dressing is good served with thin slices of chilled cucumbers.

Whipped Cream Dressing

Mix together 3 tablespoonfuls of grated horseradish, 2 tablespoonfuls of lemon juice, 1 tablespoonful of tarragon vinegar, 1 teaspoonful of salt, $\frac{1}{2}$ teaspoonful each of sugar and mustard, and a dash of cayenne pepper. When ready to serve, add 1 cupful of cream that has been whipped very stiff.

Mayonnaise Cream Dressing

Make a mayonnaise dressing of the yolk of 1 egg, lemon juice, salad-oil, and seasoning, as directed before. When ready to serve, add $\frac{1}{2}$

cupful of whipped cream to 1 cupful of the mayonnaise dressing.

Boiled Salad Dressing

Mix 1 tablespoonful of sugar, $\frac{1}{2}$ teaspoonful of salt, $\frac{1}{4}$ of a teaspoonful of pepper, and 1 small teaspoonful of French mustard, with 3 teaspoonfuls of melted butter or olive-oil. Beat 3 eggs until light, then add 1 cupful of milk, stir well, then add the seasoning with the melted butter. When ready to cook add $\frac{2}{3}$ of a cupful of vinegar and place over boiling water. Stir until it thickens, then remove from the fire and set in a pan of cold water. Beat for two minutes. This will keep for several days.

Cream Boiled Dressing

Cream 2 tablespoonfuls of butter with 1 teaspoonful of sugar, 1 of salt, $\frac{1}{2}$ teaspoonful of mustard and a dash of cayenne. Beat the yolks of 2 eggs and put them in a double boiler; add slowly 4 tablespoonfuls of hot vinegar, beating constantly until thick. Remove from the fire, add the butter creamed with the seasoning, beat well, and when cold add a good half cupful of whipped cream.

Tarragon Vinegar for Salad Dressings

Fill a jar with 1 pint of tarragon leaves, 1 pint of vinegar, 3 peppercorns, and 2 cloves.

In a couple of weeks, strain and press through a cloth. Bottle again, and seal.

Mrs. Hotchkin's Boiled Salad Dressing

2 eggs; 2 tablespoonfuls sugar; 8 tablespoonfuls vinegar, or if very sour, 6 of vinegar and cold water; $\frac{1}{2}$ teaspoonful salt; $\frac{1}{2}$ saltspoonful paprika; 1 level teaspoonful dry mustard; 1 large tablespoonful butter; $\frac{1}{4}$ to $\frac{1}{2}$ cupful rich cream, either sweet or sour. Mix the dry ingredients—sugar, salt, mustard, and paprika—together, rubbing the mustard well into the sugar; this is the easiest and quickest way of blending the mustard thoroughly. Beat the egg, using a Dover egg-beater; add the seasoned sugar and the vinegar, still beating it. Pour the mixture into a double boiler with the water in the lower pan boiling briskly; add the butter and still beat with the egg-beater until it is of the consistency of a boiled custard, taking care that it does not cook until it separates, and beating and stirring it down from the sides of the boiler that all parts of it may get beaten smooth.

Turn out, and when cool put in the refrigerator, and when thoroughly chilled, or just before serving, add the cream, beating well. If kept in the refrigerator in a glass or other covered jar it will keep for two weeks.

If the flavor of onion is liked, peel a small one and put in when the dressing is put on to cook, and take it out as soon as done. This gives a slight, but undefinable flavor, which is just enough.

Summer Salads

At the season of the year when the system demands an abundance of water to supply its needs, the green foods provided by nature meet that demand.

The salad is the prince of the menu, and though the dinner may be perfect in every detail, it is incomplete without a good salad.

Vegetables and leaves for salads need to be perfectly fresh, crisp, and tender; they should be carefully examined, and all bruised and tough leaves discarded.

For mixing a salad there is nothing better than the salad knife and fork of boxwood. The bowl in which the salad is to be mixed should be large. It is always best not to season a salad until a few minutes before it is to be served. Many salads deteriorate by standing.

For the dressing of nearly all salads, both an oil and an acid are essential.

The term salad is applied to cold meat dishes mixed with lettuce or celery and seasoned like a salad. Chicken and celery, beef, mutton, or fish dressed with mayonnaise dressing are sal-

ads. Fruits cut in slices and dressed with syrups or liqueurs are known as "fruit salads."

With a good understanding of several simple dressings almost any number of salads may be made by changing and mixing flavorings and ingredients. With a little ingenuity combined with artistic taste one may have a different salad every day.

Lettuce Salad

A German Recipe

Prepare 2 large lettuces. Wash, drain, and shred them finely, and put them into the salad bowl. Cut 4 ounces of bacon into dice, fry these with a finely minced onion for five or six minutes, and shake the pan over the fire to prevent them browning. Add to the bacon a little salt (the amount will depend upon the quality of the bacon), $\frac{1}{2}$ teaspoonful of pepper, and 1 tablespoonful of vinegar; pour all over the lettuce, and mix thoroughly.

Endive, with Winter Salad

An ornamental and wholesome dish of salad may be made in winter principally by the aid of this plant. Only a little cress, celery, and beet-root will be necessary to form a striking contrast to the crisp, blanched leaves of the endive, which may be arranged (*en bouquet*) in the centre, or

interspersed with the other materials through the bowl.

Surprise Salad

Carefully cut a slice from the top of a well-ripened tomato, remove the seeds and part of the inner portion, and fill with any salad; replace the slice of tomato, and serve with a garnish of cut lemon.

Lettuce Lemon Salad

Arrange a dish of crisp lettuce leaves, with a generous portion of dressing made by stirring together equal quantities of lemon juice, sugar, and water until the sugar is dissolved.

Mint Lemon Salad

This is made the same as lettuce lemon salad, with a few leaves of shredded fresh mint scattered among the lettuce leaves, or put into the dressing five or ten minutes before serving. Lemon points, or slices of lemon, may be used for garnishing any of the salads.

Lettuce Salad with Egg Dressing

Rub the yolks of 3 hard-boiled eggs through a colander; salt to taste, and make a paste by adding 1 dessertspoonful of olive-oil; mix thoroughly, and dilute by adding gradually $\frac{1}{2}$ teacupful of lemon juice and $\frac{1}{2}$ teacupful of water. Pour over the lettuce. This amount

of dressing is sufficient for a large-sized dish of salad.

Cucumber-and-Tomato Salad

Place sliced crisp cucumbers irregularly on a leaf of lettuce. On these lay slices of ripe red tomatoes, and serve with either French or mayonnaise dressing. The delicate green of the cucumber, combined with the lettuce of another shade, and the red tomato, has a pretty effect. If yellow tomatoes are obtainable, they will add a novelty to the effect.

Lettuce-and-Tomato Salad

Pick the lettuce apart and place it in your salad bowl. Pare your tomatoes and cut them into eighths; then lay on the bed of lettuce leaves and pour French dressing over them.

Bean Salad

Mix 2 cupfuls of cold cooked beans with 2 tablespoonfuls of tomato catsup. Arrange on a bed of lettuce leaves and garnish the top with 1 tablespoonful each of chopped chives and capers, and 1 cupful of celery. Pour over some French dressing, and serve.

Independence Day Salad—No. 1

Make balls of red tomato jelly by cooking the tomatoes, straining and combining it with gelatine. Serve on a blue platter or salad bowl

on a bed of silvery white endive, using a French dressing.

(No. 2)

Use the white hearts of lettuce, making the leaves into little nests on a blue platter or shallow bowl. Into each nest put a small round tomato, scalded and peeled, and then chilled. Garnish the edge with round red radishes, with the peeling cut into points and turned back to show the white. Pour over it a French dressing.

Chicory Salad

Wash the chicory, trim the ends, leaving each piece about three inches long. Put in a bowl $\frac{1}{2}$ teaspoonful of salt, 1 teaspoonful of grated onion, and 1 saltspoonful of pepper; mix, and add 4 tablespoonfuls of olive-oil; rub until the salt is dissolved; add 1 tablespoonful of tarragon vinegar; mix well and pour over the chicory, and serve at once.

Pimola-and-Cheese Salad

Break up 2 square cream cheeses and mix with 2 dozen olives and 6 pimentos, both chopped rather fine, or, use with 2 dozen pimolas, which are olives stuffed with pimentos; pack closely into a pan and put on ice, and when it is to be used cut in strips and served on lettuce with French dressing. The contrasting colors of the green olives, the scarlet pimentos,

and the white cheese make the effect most attractive.

Lettuce Salad

Cut the lettuce in quarters, from the bottom. Remove the leaves carefully without mashing or pressing them. Wash each leaf and dry it on a clean, soft towel; arrange them loosely in the salad-bowl. Sprinkle over chopped chives, parsley, or onion. Leave it on the ice until ready to serve; have the oil and vinegar brought to the table with it. Dust the salad with salt and pepper. Rub the spoon with garlic or onion, measure the oil, pour it over the lettuce, mix and toss with a salad fork and spoon until the oil is evenly distributed. Then pour over the vinegar, toss again, and serve.

Tomato Baskets with Cucumber Jelly

Cut cucumber and tomato pulp into pieces, stew tender, pass through sieve, season with white pepper, salt, and vinegar. To 1 cupful of pulp add $\frac{1}{2}$ teaspoonful gelatine, dissolved in a little water. Let it become stiff, cut up in dice, and serve in tomato basket. Dress first with a little French dressing; then on top put 1 spoonful of mayonnaise.

Salad Whales

Cut slices from the tops of cucumbers, remove inside pulp; mix with celery, tomato cubes, nas-

turtium seeds, lobster, and mayonnaise; refill shells and place lids on; cut mouth in one end; large black-headed pins for eyes; tail of green paper.

Tomato Jelly Salad

Season a can of tomatoes with 2 cloves, $\frac{1}{2}$ bay leaf, and $\frac{1}{2}$ teaspoonful each of salt and paprika. Boil for fifteen minutes, then add 1 tablespoonful of gelatine dissolved in $\frac{1}{2}$ cupful of water. Strain into small moulds, and when cold and firm turn out on lettuce, and garnish with 2 cupfuls of chopped celery, mixed with mayonnaise.

Tomato-and-Corn Salad

Peel 6 ripe, firm tomatoes, cut off the top and scoop out the centre with a spoon. Fill the hollowed tomatoes with cold boiled corn, cut from the cob, and mixed with mayonnaise dressing. Place the tomatoes on a bed of lettuce leaves and leave on ice until wanted.

Tomato-and-Peanut Salad

Prepare the tomatoes as directed above. Blanch 1 pint of roasted peanut meats by pouring boiling water over them. Skin, and when cold pound in a mortar and mix with mayonnaise. Fill the tomatoes with this and serve on lettuce.

Tomatoes with Whipped Cream

Peel and halve firm ripe tomatoes, then set on ice for an hour or so. Place them on a bed of lettuce leaves, sprinkle with salt, and put a heaping spoonful of whipped cream on each half.

Frozen Tomato Salad

Strain 1 quart of cooked tomatoes and season with salt, paprika, sugar, nutmeg, and a little grated lemon peel. Freeze until firm in apple-shaped moulds. Cover with mayonnaise dressing, and serve at once.

Rainbow Salad

Two-quart mould. 1 pint each of tomato, cucumber, orange and lemon jelly. Pimolas, and hard-boiled eggs, white in bottom of mould; turn layer of tomato jelly in; when firm, alternate layers of others; scoop out centre, fill with cooked sweetbreads and mayonnaise.

Cauliflower Salad in Red-Pepper Cases

Boil a cauliflower until tender, or use one boiled the day previous. Separate the flowerets without breaking them too small. Take medium-sized, round red peppers, cut a slice from the stem end and scoop out the inside, arrange them on leaves of crisp pale green lettuce leaves to form a nest around the peppers. Fill the cavity with the cauliflower, stems downward,



Rainbow Salad



Salad Whales



Fruit Salad

Courtesy of the Delineator.

and put on the top of each a spoonful of thick mayonnaise or boiled dressing. Keep on the ice until ready to serve. It is a good plan to put a spoonful of the dressing inside the peppers before putting in the cauliflower; there will then be sufficient without putting enough on the top to hide the pretty effect of the combination of color in the cauliflower and pepper.

Cold Slaw

Take a solid young white cabbage and shred fine. Make the following dressing. Heat $\frac{1}{4}$ pint vinegar and put into it 1 tablespoonful each of sugar, butter, 1 saltspoonful celery salt, 1 of pepper, and 1 of salt. Take from the fire and stir in 1 cupful of scalded milk, to which have been added 2 well-beaten eggs. Mix in with the shredded cabbage in a salad bowl. Set on ice, and serve very cold.

Cold slaw is frequently dressed with plain vinegar dressing, and salt, pepper, and paprika.

Nasturtium Salad

Cut the heart of a large bunch of celery very fine, and add to it 1 tablespoonful of minced parsley and 6 blades of chives. Mix with a French dressing, then stir in lightly the petals of 10 or 12 nasturtium blossoms. Put into a salad dish lined with crisp lettuce leaves, and garnish with nasturtium leaves and blossoms.

This makes a very attractive salad if garnished elaborately with the leaves and blossoms.

Dandelion Salad

Select the young tender leaves of the dandelion. Wash well, and lay in ice water for an hour. Drain, and dry by laying them between the folds of a napkin. Turn into a chilled dish and mix lightly with a French dressing. Serve at once.

Cucumber Salad

Select 3 firm cucumbers, peel and cut into halves lengthwise. Scoop out the seeds, and then lay them on ice for half an hour. Make a filling of very finely chopped celery and blanched walnut meats, also chopped. Mix thoroughly with a French dressing, then fill the cucumber shells about fifteen minutes before serving, and place a piece of parsley at each end of the stuffed cucumbers.

Sweetbreads-and-Cucumber Salad

Let a pair of sweetbreads lie in French dressing for an hour. Chill, drain, and mix with an equal quantity of sliced cucumber. Stir a little whipped cream lightly into a French dressing and pour over the sweetbreads and cucumbers.

Chiffonade Salad

Have 1 cupful each of lettuce, celery, and chicory cut into shreds, and 1 tablespoonful each of chopped beets, onion, parsley, tarragon, and sweet red pepper. Mix all together with a French dressing, and serve on lettuce leaves with a garnish of sliced tomatoes.

Spinach Salad

Boil a peck of spinach, season, and mould in 6 claret glasses. Arrange 6 slices of cold boiled tongue or ham on lettuce leaves. Turn out the contents of each claret glass on a slice of the meat. Cover with French dressing, and garnish with boiled eggs.

French Salad

It would be difficult to particularize a French salad. It is composed of everything or anything. Many improvised dishes of salad, such as beans, potatoes, cauliflower, and celery (cooked), are served at a French table, seasoned with salt, pepper, oil, vinegar, chopped tarragon, or a little tarragon vinegar. Fish salads, too, are highly relished, namely, the remains of any solid fish, such as cod, sole, or turbot, for which the following sauce will be found excellent, as it will be also for a lettuce or other vegetable salad: Bruise the yolks of 2 hard-boiled eggs with a wooden spoon, and moisten with a

raw egg; put this egg-mixture into a bowl, with 2 saltspoonfuls of salt, a little pepper, and a pinch of cayenne; add by degrees oil and vinegar, alternately, until the required quantity, 3 tablespoonfuls of oil and one of vinegar, which may be tarragon, has been mixed. Keep the sauce stirred and well smoothed with the spoon. Add $\frac{1}{2}$ teaspoonful of shred onion, and the same of chervil and tarragon, if plain vinegar has been used with the oil. 2 tablespoonfuls of thick cream or melted butter will make the sauce richer and better, and the whites of eggs may be chopped and added to the salad.

German Salad

Take any kind of cold boiled vegetable, such as cabbage, cauliflower, Brussels sprouts, potatoes, sea-kale, or a little of three or four kinds. Cut them into small pieces, and, if the flavor is liked, add chopped onion or chopped raw apple. Season with pepper and salt, and add 2 tablespoonfuls of vinegar, and 4 of oil, to every 2 pounds of vegetables. Serve in a salad-bowl, and garnish with sliced beetroot and parsley. Time, a quarter of an hour to prepare.

Artichoke Salad

Wash thoroughly and quarter some very young artichokes. Remove the chokes, and eat them like radishes, with pepper, salt, vinegar,

and oil. They taste like nuts, and make a nice relish. Time to prepare, ten minutes.

French-Bean-and-Celery Salad

This is one of the universal favorites among summer salads. Cut tender celery into quarter-inch pieces, pour over it $\frac{1}{2}$ cupful of lemon juice, and $\frac{1}{2}$ cupful of water, for each $\frac{1}{2}$ cupful of celery, and let it stand for an hour or more. Serve on a leaf of lettuce over young French beans which have been cooked in salted water.

Sorrel Salad

Scald and peel solid tomatoes, cut a slice from the stem ends, scoop out the centres, and put them on the ice to chill. Chop a handful of sheep sorrel, mix it with an equal quantity of cress, mushrooms, and mint, all chopped fine; fill the tomatoes with the mixture, stand them on nests of lettuce leaves, and pour French dressing over them.

Partridge berries may be substituted for the mushrooms.

Macedoine Salad

Have ready 1 cupful each of cold boiled green peas and string beans, and $\frac{1}{2}$ cupful of cold boiled carrots, cut into dice. Have 1 cupful of beets boiled and cut into dice. Put all of these ingredients in an ice-box until chilled and

stiff. Heap the beets in the centre of a shallow bowl; arrange around them the celery dice, then the beans, then the carrots, and lastly the peas. Pour over this a good French dressing, and garnish with lettuce leaves or nasturtium blossoms.

The salad can be served in a ring of aspic jelly if preferred.

Truffle Salad

6 truffles, 3 artichokes, 4 eggs, mustard, 3 gills of oil and tarragon, clove of garlic, mayonnaise, tarragon, chervil, chives, parsley.

Cut the truffles in small pieces, place them into a bowl with the artichoke bottoms, previously cooked and cut into eight pieces. Rub through a sieve the hard-boiled egg yolks, lay them in a bowl with the mustard, work well together, add gradually the oil and tarragon vinegar; rub the bottom of a salad bowl with a clove of garlic, set the truffles in, and the artichokes over; cover all with a mayonnaise, mixing in also some tarragon, chervil, chives, and parsley, all finely chopped.

Asparagus Salad

Cut the tender parts from one bundle of boiled asparagus into pieces of the same length and tie them in bunches, then cook them in boiling salted water and put them on ice. When

about to serve put the asparagus into a salad bowl, and pour over it French dressing.

Brunswick Salad

Arrange 2 cupfuls of celery cut into inch lengths, and 1 cupful of pickled nasturtium seeds on lettuce leaves. Garnish with the yolks of 2 hard-boiled eggs passed through a sieve, and the whites cut into dice, 4 cold boiled truffles minced, and 1 tablespoonful of minced chives. Cover with French dressing, and serve.

German Potato Salad

Boil new potatoes; when cold slice them and mix them well with a dressing made with $\frac{1}{2}$ cupful of cream, the yolk of 1 beaten egg, $\frac{1}{2}$ teaspoonful of salt, $\frac{1}{2}$ saltspoonful of paprika, or a dash of cayenne, 1 tablespoonful of tarragon vinegar. Shred a few pickled gherkins, and boned anchovies. Mix these well with the dressing before adding it to the potatoes.

Potato Salad

Cut cold boiled potatoes into slices and mix with them 2 minced raw onions, and 1 tablespoonful of chopped parsley. Add 2 tablespoonfuls of salad-oil mixed with 1 dessertspoonful of vinegar, and salt and pepper to taste. Stir lightly together, then set in the ice-box for an hour. When ready to serve, stir in $\frac{2}{3}$ cupful

of mayonnaise, and garnish with 2 hard-boiled eggs and 6 stoned olives.

Cabbage Salad

Mix 2 cupfuls of chopped cabbage with 1 cupful of celery, 1 tablespoonful of minced chives, and the same of catsup. Stir in some boiled dressing or mayonnaise, and serve on lettuce leaves.

Beet Salad Farci

Boil and peel 6 good-sized beets; cut off the ends and scoop out the centre, leaving a wall about $\frac{1}{3}$ of an inch thick. Soak in vinegar for two hours, then drain and fill with the following mixture: 1 cucumber, 1 tomato, 1 bunch of celery, $\frac{1}{2}$ cupful of finely chopped beets, salt, and a dash of cayenne. Pour over a French dressing, and serve at once.

Bean-and-Beet Salad

Boil $\frac{1}{2}$ cupful of small kidney beans. Cook 4 large red beets until tender, and when cold cut into tiny dice. Have ready 1 pint of cooked string beans cut into inch-lengths. When ready to serve, heap the beets in the centre of a glass dish, next the kidney beans, and, as an outer circle, the string beans. Edge the dish with fresh, crisp lettuce leaves, and pour a French dressing over all.

Egg Salad with Sardine Mayonnaise

Boil 8 eggs hard, throw them into cold water, peel, and lay on ice. Skin and mash to a paste 4 sardines, then rub them into 1 cupful of mayonnaise. Cut the eggs through the middle and arrange the halves on crisp lettuce leaves. Put 1 spoonful of the sardine mayonnaise on each half, and serve.

Daisy Salad

Make small balls of minced chicken, well-seasoned, and moistened with French dressing. Boil 5 eggs hard, peel, rub the yolks through a sieve and cut the whites in form of petals. Arrange the chicken-balls on crisp lettuce leaves, cover with the powdered yolks, and arrange the whites around the balls in the form of a daisy. This makes a very attractive salad.

Plain Egg Salad

Boil 8 eggs hard, throw into cold water; peel and cut into quarters. Line a chilled dish with lettuce leaves, heap the eggs on these and pour over them a thick mayonnaise or a boiled dressing. Garnish with chopped olives.

Asparagus and Shrimp Salad

Mix 2 cupfuls of cold cooked asparagus with 1 cupful of shrimps. Season with salt and pepper. Rub the yolks of 3 hard-boiled eggs through a sieve, and moisten with oil and vine-

gar, using twice as much oil as vinegar. Pour this dressing over the asparagus and shrimps.

Italian Salad

Cut into dice enough cold boiled potatoes to make 2 cupfuls, and enough cold boiled beets to make $\frac{1}{2}$ cupful. Arrange on a bed of lettuce leaves or in a ring of aspic jelly, and garnish with gherkins and anchovies.

Pea Salad

Drain and press through a sieve 1 can of green peas. Dissolve a box of gelatine in a little cold water, then stir into the peas and cook over the fire until well heated. Season with $\frac{1}{2}$ teaspoonful of salt, a dash of pepper, and a little onion juice. Stand in a cold place for two hours, and serve with the following dressing. Put the yolks of 2 eggs into a double boiler with 2 tablespoonfuls each of stock and oil. When thick, take from the fire and season with 1 tablespoonful of tarragon vinegar, 1 chopped olive, and a little parsley.

Vegetable Salad in Jelly

Cut $2\frac{1}{2}$ cupfuls of cold boiled vegetables into fancy shapes with your vegetable cutter. Cook 1 cupful of water and $\frac{1}{4}$ cupful of sugar until they boil, then add $\frac{1}{4}$ box of gelatine, soaked in $\frac{1}{2}$ cupful of water.

Pour over the vegetables and let stand until firm and cold. Serve on lettuce leaves and pour over mayonnaise dressing.

Salsify Salad

Boil 2 or 3 bunches of salsify or oyster-plant until tender. Season the water with salt, vinegar, onion, and a bay leaf. Cut into small pieces, and when cold serve on watercress, and cover with mayonnaise dressing. Garnish with chopped parsley.

Lobster Salad—No. 1

Cut the meat from a fresh, well-boiled lobster into small dice, then set it on ice while you make a good mayonnaise dressing. When you have made the dressing set that on ice also. Have ready $\frac{1}{3}$ as much celery as you have lobster, cut into half-inch lengths. Mix the lobster meat and the celery together, sprinkle with salt and cayenne, then stir in a cupful of the mayonnaise. Arrange 2 or 3 crisp lettuce leaves together in the form of a shell; cover a platter with these shells and put 2 or 3 teaspoonfuls of the salad in each. Garnish with the lobster's claws and hard-boiled eggs, cut into lengths, lengthwise.

Lobster Salad—No. 2

Cut 2 boiled lobsters into rather large pieces. Chop fine the yolks of 3 hard-boiled eggs, add 1

teaspoonful of minced onion, and 1 of minced parsley, 1 teaspoonful each of tarragon vinegar and Worcestershire sauce. Arrange the lobster meat on crisp lettuce leaves, cover with the egg mixture, and pour on some French dressing. Garnish with chopped olives and the whites of the eggs.

Lobster-Salad Dressing

Mayonnaise is the most suitable dressing for lobster salad. If oil is not liked, a dressing may be made with the yolks of 3 eggs which have been boiled hard and cooled. Rub them in a bowl with the back of a silver spoon until quite smooth. Add 1 teaspoonful of mixed mustard, $\frac{1}{2}$ saltspoonful of pepper, 1 tablespoonful of cream, and 1 tablespoonful of vinegar. Beat until thoroughly mixed. A few drops of oil may be added if liked.

Lobster Salad—No. 3

Pick the meat from the body of a good-sized lobster, take the meat out of the tail part in one piece, and cut it, with the contents of the claws, into thin slices. Chop the whites of 2 hard-boiled eggs, and rub the yolks through a hair sieve. Do the same with the coral of the lobster, mixing the soft part and any bits with mayonnaise sauce. Pour the sauce into the salad dish, put in a layer of shred lettuce, and put on

top the slices of lobster, interspersed with hard-boiled eggs quartered, sliced beet-root, and cucumber. Repeat the arrangement until the bowl is full, sprinkling the egg and coral over and between the layers. Reserve some of the hard-boiled egg, both yolks and whites, and arrange alternated with the slices of beet and white lobster meat, around the edge of the dish, and just before serving pour over the top some of the mayonnaise. Crab salad may be made in the same way.

Lobster-Coral Sauce

Thicken $\frac{1}{2}$ pint of strong white stock with 1 tablespoonful of flour rubbed with 1 tablespoonful of butter, and add $\frac{1}{2}$ cupful of thick cream and the coral of the lobster pounded with 1 tablespoonful of butter. Simmer ten minutes and add 1 tablespoonful of sherry and a squeeze of lemon juice, and strain through a fine sieve.

Crab Salad

Mix the crab meat, which has been cut into small pieces, with a French dressing, and let stand one hour. Then mix with an equal quantity of tender celery which has been cut into half-inch lengths. Add a mayonnaise dressing, and serve on lettuce leaves. Garnish with crab claws.

Crab-and-Tomato Salad

Peel carefully 6 large, firm potatoes and remove the centres. Chop and season the meat of 6 boiled crabs. Fill the hollowed tomatoes with this and set on ice for several hours. Serve on lettuce leaves.

Shrimp Salad

If canned shrimps are to be used, they must be taken from the can and set on ice for several hours before using. Line a chilled bowl with crisp lettuce, lay the shrimps upon these, and cover with mayonnaise dressing. Garnish with 2 hard-boiled eggs cut into quarters, and thin slices of 1 lemon.

Shrimp-and-Tomato Salad

Peel 6 firm ripe tomatoes, cut a piece off of the top and remove the centres. Fill the hollow with cold boiled shrimps, then set each tomato on a lettuce leaf and pour mayonnaise over all.

Shrimp Salad and Tomato Aspic

Put the strained liquor from a can of tomatoes over the fire, and season with salt, paprika, and the strained juice of 1 onion. Have ready half a box of gelatine that has soaked three hours in a cup of cold water. When the tomato liquor boils, skin, pour over the gelatine, and set in a cool place to jelly. Line

a salad dish with lettuce leaves, arrange the shrimps on these, and place spoonfuls of the tomato jelly on them. Serve with French salad dressing.

Oyster Salad

Select small oysters for this salad. Drain off all the liquor, and to each cupful of the oysters allow 1 cupful of fresh crisp celery cut into half-inch lengths, and sprinkle with salt. Stir in lightly some mayonnaise dressing. Line a salad bowl with crisp lettuce leaves, fill with the oyster salad, and pour more mayonnaise over all. Garnish with pimolas.

Scallop Salad

Soak 1 pint of scallops for one hour in salted water. Drain, boil for five minutes, then plunge into ice water. Mix with 1 cupful of celery, which has been cut into half-inch lengths, then stir in some French dressing. Serve on watercress, and garnish with chopped olives and hard-boiled eggs.

Salmon Salad Moulds

Season 2 cupfuls of cold boiled salmon with 1 tablespoonful each of lemon juice and minced parsley and 2 drops of Tabasco sauce. Mix with a boiled salad dressing and 1 tablespoonful of dissolved granulated gelatine. When thoroughly mixed, fill small moulds, and place on

ice for several hours. Turn out on lettuce leaves and garnish with stoned olives and 3 gherkins, diced.

Salmon Mayonnaise

Boil 7 or 8 eggs hard, then peel them and lay them on ice. Rub 5 pieces of canned salmon into 1 cupful of mayonnaise. Line the salad bowl with lettuce leaves, arrange the sliced eggs on the leaves and pour over them the salmon mayonnaise. Save some of the eggs to garnish with.

Sardine Salad

Drain the oil from a box of sardines, then squeeze 3 drops of lemon juice on each fish and let them stand on ice for one hour. Arrange crisp lettuce leaves on a chilled platter and place a sardine on each leaf, with 1 spoonful of mayonnaise dressing poured over each. Garnish the edge of the platter with cold boiled beets cut into fancy shapes. Serve with crackers and cream cheese.

Shadroe Salad

Boil 1 pair of roes for half an hour in salted water. Then plunge into ice water, drain, skin, and cut into thin slices. Arrange on lettuce leaves, pour over some thick mayonnaise dressing, and garnish with a cucumber cut into cubes.

An Ornamental Fish Salad

Separate salmon or any other cold cooked fish into several equal parts and arrange each part on crisp lettuce leaves with a little space between each. Fill in these spaces with hard-boiled eggs, cut in quarters, olives, from which the stones have been carefully removed, fillets of anchovies, and the smallest pickled gherkins. Arrange these in mounds and pour around each section a mayonnaise dressing. Put in the refrigerator until very cold. Add a touch of bright color by dotting with lumps of currant jelly.

Swedish Salad

Take a couple of pickled herrings, cut off the heads and tails, remove the bones, and divide the flesh into dice. Mix with these 2 apples peeled and sliced, 2 large boiled potatoes cut into dice, an equal quantity of cold roast beef, and a little sliced beetroot. Add 1 tablespoonful of sliced gherkins, 1 tablespoonful of capers, 1 tablespoonful of shred tarragon leaves, 2 tablespoonfuls of chopped chervil, and 1 hard-boiled egg finely minced. Season the salad rather highly with pepper, salt, oil, and vinegar. Put the whole in a salad bowl, and serve. A dozen or more freshly opened oysters may, if liked, be laid upon the top of the salad, and various additions may be made to it. Pickled

shrimps, filleted anchovies, dressed Brussels sprouts, olives, curled celery, and green onions may all be introduced at discretion, and any other kind of dried or pickled fish may be used instead of herrings, if preferred.

Saxon Salad (Sometimes Called Sardonic Salad)

Take 2 Dutch herrings, soak them in water, boil, cut them first into thin slices and then into narrow strips. Cut up cold meat in the same way, also some sour juicy apples and a little pickled beetroot. Mix well, and season with pepper and a small onion minced very fine. Moisten the salad with oil, vinegar, and milk or cream in equal parts.

Anchovy Salad

Wash and remove bones, heads, fins, and tails of 6 anchovies. Cut into inch pieces. Put into bowl with lettuce, shredded small; a few small onions, 1 saltspoonful of chopped parsley, and a few slices of lemon. Mix the juice of a lemon with olive-oil. Pour over salad, and serve.

Russian Salad

Line a salad bowl with crisp lettuce. Peel and chop fine 1 or 2 tomatoes that have been well chilled, and distribute over the lettuce. Add a mashed anchovy to a French dressing, pour it over the salad, mix, and serve.

Chicken Salad

Cut cold boiled chicken into dice. Mix 2 cupfuls of the chicken meat with 1 cupful of celery cut into dice. Stir 1 tablespoonful of vinegar into 3 tablespoonfuls of oil, season with salt and pepper, and then pour it over the chicken and celery. When well mixed turn into a dish lined with crisp lettuce leaves, and pour mayonnaise dressing over all. Garnish with stoned olives and hard-boiled eggs. Turkey salad is made in the same way.

Italian Salad

Pile the white meat of a chicken, picked from a cold one roasted, boiled, or fricasseed, in the centre of a dish, and shred a little lean ham to distribute equally amongst it. Veal also may be used, cut in very thin slices about the size of a quarter. Surround the meat with a wall of young crisp lettuces, small cress, or any salad vegetables in season. Boil some eggs hard, remove the yolks, and cut the whites into thin rings, which arrange in chains over the top. Pour over the centre any salad sauce, in which cream should predominate, and serve at once, that the salad may not get sodden.

Timbale of Chicken Mayonnaise

Braise a pair of young fowl with plenty of vegetables and some good white stock, and set

aside to cool. Line a timbale or tube mould with golden aspic jelly, and ornament or dot it with cooked tongue, hard-boiled white of egg and cooked cucumber, cut into fancy shapes with the tiny cutters which can be bought at any first-class housefurnishing store. Set this aside to chill.

Take the skin from the braised birds and remove the white meat, cutting it into square pieces. Have ready $\frac{1}{2}$ pint of thick mayonnaise dressing, add 1 tablespoonful or 2 of whipped cream, and 2 tablespoonfuls of liquid aspic jelly, which should be cool, not warm. Dress the white meat of the fowl with this sauce and fill the lined mould with the mixture. Pour a layer of cool jelly over the top and set on ice to chill for at least an hour. Turn out the timbale and fill the hollow centre with young peas (French canned peas in winter) which have been boiled tender, and then carefully drained, and finally dressed lightly with French dressing. Surround the whole with a circle of small, fine cress. Serve as a salad course.

Manhattan Salad

Lay 1 cupful each of chicken, celery, and apple in a marinade of lemon juice, oil, salt, and pepper. Stand for half an hour, then mix with a rich mayonnaise. Serve on lettuce leaves, and

garnish with 2 hard-boiled eggs cut into quarters, a dozen walnut meats, and the sections of 1 orange.

Chicken Salad Rolls (Luncheon Dish)

Remove the soft crumb from a Parker House roll and fill with chicken salad; with either cream or mayonnaise dressing. Place crisp lettuce leaf on salad, and press together roll so that the leaf protrudes.

Sweetbreads with Celery Salad

Wash the sweetbreads and let them stand for half an hour in cold water. Then boil for twenty minutes in salted water. To 1 cupful of minced sweetbreads allow 1 cupful of celery, which has been cut into small dice, and $\frac{1}{2}$ cupful of chopped walnut meats. Put into a chilled dish lined with lettuce leaves, and pour over the mixture mayonnaise dressing to which some whipped cream has been added.

Beef Salad

Cut cold cooked beef into thin slices, and then into pieces about an inch square. Arrange them neatly on lettuce leaves. Serve with it cooked dressing, into which you have stirred 4 tablespoonfuls of horseradish, and pour it over the beef and serve at once.

Tarragon Fruit Salad

Add about 1 teaspoonful of chopped fresh tarragon, to $\frac{1}{2}$ cupful of the lemon dressing, and serve it over cherries, strawberries, currants, raspberries, ripe tomatoes, bananas, or oranges.

Tarragon is a most delicate flavor. With a tomato salad, omit the water in the lemon dressing and use more sugar and a little salt.

1 teaspoonful of mint added to the cup of dressing is nearly equal to tarragon over the same fruits, and is especially nice combined with the flavor of oranges.

Pineapple Salad

Stir together 1 pint of chopped or shredded pineapple, and 2 pints of sweet salad dressing. Serve on lettuce leaves. Canned sliced pineapple or fresh pineapple can be used. When canned pineapple is used, the juice must be drained thoroughly from the fruit.

Apple-and-Pineapple Salad

Use $\frac{1}{2}$ of finely cut, tart apples, and $\frac{1}{2}$ of shredded pineapple; as fast as the apples are cut, they should be added to the salad dressing, to keep them from becoming dark. Apples should never be chopped, as chopping draws out the juice and discolors them.

Baked Banana Salad

A large variety of salads can be prepared from this very common fruit. Peel the banana, and roll lightly in sugar, place in a granite baking-pan, and bake in a moderate oven for twenty minutes. Serve with a sour fruit juice thickened to the consistency of cream by adding a little flour rubbed smooth with a small amount of butter.

Asparagus-and-Cucumber Salad

Take the tips of cold cooked asparagus. Cut into thin slices 1 cucumber and let it stand in very cold water for an hour. Drain, and dry on a towel, sprinkle lightly with salt, and mix in lightly the asparagus tips. Arrange nests of crisp lettuce leaves on a platter or shallow salad bowl, put 1 spoonful of the cucumber and asparagus in each, and pour over a mayonnaise dressing. Or mix the salad dressing lightly with the cucumber and asparagus before filling the nests.

Raspberry Cream Salad

Mash to a cream $\frac{1}{2}$ Neufchâtel cheese, add $\frac{1}{4}$ of a saltspoonful of mustard and pepper, $\frac{1}{2}$ saltspoonful of salt, and $\frac{1}{2}$ teaspoonful of lemon juice; mix well and add $\frac{1}{2}$ cupful of rich cream. Stir until smooth and add $\frac{1}{2}$ cupful of pure raspberry juice. Make nests of white,

crisp lettuce, put 1 spoonful of raspberries in each, and pour around them the cream dressing. Serve very cold.

Apple-and-Nut Salad

Wash very thoroughly through several very cold waters as much well-bleached lettuce as is needed. Chop or grind peanuts, pecans, or English walnuts enough to make 1 cupful. All these three nuts may be used, or only one, but at least one other is better than the peanut alone. Have 6 apples in the refrigerator or a cool place, to avoid having to chill them too long after paring, as they discolor soon and lose their fresh look.

Dry the lettuce on a napkin and arrange it in nests on the salad platter, using only the pale, crisp leaves. Shortly before time to serve, pare and core the apples, which should be of medium and uniform size, slice them in rings, being careful to keep the rings whole. Pile several of these slices in the nests of lettuce, and fill the cavity in the centres with the slightly salted chopped nuts. On top of each pile a spoonful of very stiff mayonnaise or a boiled dressing that is stiff enough to hold up. A little more salad dressing may be put around the base of the apples, or a pretty dish of it passed with the salad.

California Fig Salad

This is so very rich that a little will go a long way, but those who have a fancy for rich sweets find it delicious.

Mix in a salad bowl two dozen fine fresh California figs with 1 cupful of pure honey. Pour over them 1 quart of rich whipped cream, flavored with 1 teaspoonful of brandy and 1 tablespoonful of powdered sugar. Serve very cold. 1 tablespoonful of sherry may be used instead of the brandy.

Fruit Salad

Latticed pineapple and tart apples, strawberries, bananas, cherries, pulped oranges, seeded Malaga grapes, chopped browned almonds or peanuts; beat 1 cupful olive-oil, cayenne, salt, and 1 teaspoonful lemon juice; set on ice until stiff; dispose over salad beneath the latticed fruit.

Currant Salad

Pick equal weights of white and red currants, strawberries, and cherries, and place them in alternate layers on a high dish. Strew a little white sugar on each layer, and pour over the whole some thick cream, or place little lumps of Devonshire cream at short distances from each other upon the fruit. Time, a quarter of an hour to prepare.

Celery Salad

Cut blanched celery very small. Be careful that it is perfectly dry, and do not prepare it until two or three minutes before it is to be used. Pour over it a mayonnaise sauce (see Mayonnaise) and garnish with green celery leaves. Time, a few minutes. Sufficient for two persons.

Banana-and-Orange Salad

Juice of $\frac{1}{2}$ lemon; juice of 2 oranges; $\frac{1}{2}$ cupful of sugar; white of 1 egg; $\frac{1}{2}$ cupful of pineapple juice.

Slice and mix in a bowl 4 oranges and 3 bananas. Heat to the boiling point juice of $\frac{1}{2}$ lemon, 2 oranges, $\frac{1}{2}$ cupful of sugar, and the white of 1 egg, and let simmer five minutes. Strain through muslin upon the fruit; add $\frac{1}{2}$ cupful of pure pineapple juice. Put on ice to become chilled before serving.

Cherry Salad

Lettuce, cherries, mayonnaise dressing, cherry juice, peanuts.

Arrange crisp lettuce leaves on a flat salad dish. Scatter cherries through the leaves. Pour over a mayonnaise dressing, first adding 1 tablespoonful of cherry juice instead of vinegar. Then arrange a few cherries over the top.

The cherries should be stoned and a peanut placed inside to keep the shape.

Waldorf Salad

1 head of celery, 3 good eating apples, $\frac{1}{2}$ cupful chopped English walnuts. Cut the celery and apples into cubes. Mix the nuts with them. Arrange on lettuce leaves, and pour over each dish a little mayonnaise or a cooked salad dressing.

Walnut Salad

3 cupfuls of chopped celery, 1 cupful of broken English walnut meats. Serve on cold crisp lettuce leaves with mayonnaise. When celery is out of season, or hard to obtain, the canned celery answers very well.

Chestnut Salad

Shell, boil, and blanch until tender, 1 pint of chestnuts. Drain, dust with salt, and stand aside to cool. Provide 2 hard-boiled eggs. When ready to serve arrange the lettuce in a salad bowl, put the chestnuts over, and then a French dressing, using lemon juice in place of vinegar. Hold a small sieve over the bowl, and rub the yolks through it, covering the salad lightly.

Cheese Salad

Rub the yolks of 3 hard-boiled eggs until a smooth paste is formed. Add gradually 2

tablespoonfuls of salad-oil, stirring all the while with a fork; then add 1 teaspoonful of mustard, $\frac{1}{2}$ saltspoonful of cayenne, and $\frac{1}{2}$ teaspoonful of salt, and 2 tablespoonfuls of vinegar. Mix $1\frac{1}{2}$ cupfuls of grated cheese with 1 cupful of chicken meat, diced, with this dressing, and put on to a salad dish. Garnish with the whites of the eggs, cut in circles, and with a few white celery leaves or some sprigs of parsley. Serve with crackers.

Apple-and-Cress Salad

Pare 4 medium-sized apples and cut them into small pieces. Pour over them a French dressing, and heap in the centre of your salad bowl. Arrange the cress leaves around the dish, and serve.

Apple-and-Celery Salad

Lay 1 cupful of celery cut into bits in iced water. Peel 4 good-sized apples and cut them into small dice, dropping them in the water as you do so. Drain the celery and sprinkle it with salt. Drain the apples, mix with the celery, and pour over all a mayonnaise dressing.

FISH RELISHES

Stuffed Anchovies

Split a sufficient number of anchovies, and wash thoroughly in white wine; then bone them.

Mix cooked minced fish with fine bread crumbs, and make a paste with yolk of eggs; stuff the anchovies with this mixture, then dip them into batter and plunge into boiling fat till a light brown. Drain, place on dish, and serve with fried parsley.

Anchovies and Olives

Wash carefully, and cut off the fillets of five anchovies; chop fine, adding a little parsley and onion; pound the whole thoroughly in a mortar, seasoning with a dash of cayenne.

Cut in halves nine Spanish olives, take out the stones, and fill with the anchovy mixture.

Have ready small rounds of bread an inch thick and hollowed in the centre; fry in butter to a light golden brown; drain, and place on a napkin spread upon a dish; lay an olive on each piece, and pour over a little mayonnaise sauce.

Canapé Caviare

Have freshly made, crisp buttered toast, cut diamond-shape; spread it with $\frac{1}{8}$ inch layer of Russian caviare (to be bought in tins or kegs). Squeeze over it juice of quarter of a lemon. Take a hard-boiled egg; mince the yolk and white separately; garnish the side of the toast with the white and yolk alternately, making a half-inch border. Serve in a crisp lettuce-leaf; on the side a tablespoonful of finely minced

white onion. Anchovies, boned and treated in this way, make a good substitute for caviare.

Russian Zakouski

“What is in Russia called zakouski,” says M. Dubois, in his able “Cosmopolitan Cookery,” “is nothing but those cold *hors d'œuvres* which the Russians are accustomed to take before sitting down to dinner. These dishes are generally composed of sandwiches (*canapés*) prepared with herrings, smoked salmon, anchovies, caviare, eggs boiled hard and chopped. But besides these *canapés*, commonly some soused or pickled fish is served, or crayfish tails, little tartlets, pickles, ogursis, smoked breast of goose cut into thin slices.

“All these dainties are served on a little table, where also several kinds of liqueurs and little glasses are kept ready; the liqueurs generally being Dantzic brandy, arrack, kümmel, and cognac. The zakouskis are partaken of but a few minutes previous to taking dinner, but without sitting down. In the Petersburg hotels the zakouski table is a fixture.”

Anchovy Paste

Take a dozen anchovies, scrape them clean, raise the flesh from the bones, and pound them most thoroughly in a mortar; then press them through a fine sieve. Add the same weight of

butter melted, but not hot. The less butter used the stronger will be the flavor of the anchovies. Time, about half an hour.

PICKLE RELISHES

Chow-Chow

1 head cauliflower broken fine, 1 head cabbage, sliced, 6 peppers, chopped, 6 small onions, sliced. Boil all together in salt water until tender, and drain. 3 pints of vinegar, 1 handful of white mustard seed. Add these to the drained articles and boil a few minutes. 1 cupful of sugar, half a cupful of made mustard, half an ounce of celery seed, half an ounce of turmeric. Stir them in thoroughly just before taking from the fire.

Stuffed Peppers

Cut a slice from the stem end of 6 sweet green peppers; remove all seeds and soak them in cold water two hours, changing the water twice. Then take half a pound each of cooked veal and ham minced very fine, and half a pint of cooked rice, 1 tablespoonful of butter, a little grated nutmeg, and salt and pepper to taste. Place the peppers upright in a greased baking-dish, add a little butter and water. Bake until browned, basting often. Garnish with parsley or nasturtiums.

Indian Chutney

Boil together a pint of good vinegar with half a pound of sour, unripe apples, peeled, cored, and quartered. When pulped and cool, add, first pounding them separately in a mortar and afterwards together, the following ingredients: 4 ounces of stoned raisins, 8 ounces of brown sugar, 2 ounces of garlic, and 2 ounces of mustard-seed; mix these well with 2 ounces of powdered ginger, the same of salt, and 1 ounce of cayenne. Put the mixture into an earthenware jar, and set the jar in a warm corner by the fire until next morning, when the chutney may be put into small jars and tied down. It will keep good a year or two. Time to stew apples, until soft.

Piccalilli

1 quart green tomatoes, 1 quart of onions, 1 good-sized cabbage, 15 medium-sized peppers; chop very fine and mix all together, salt well, and leave till morning; then press out all the brine, pack in jars, and pour over a nice cider vinegar. This is an excellent appetizer.

Pickled Walnuts

Scald the walnuts, which must be used for pickling before they have a hard shell. This scalding will enable you easily to rub off the skin. Put them into a brine of salt and water

strong enough to float an egg. Let them stand three days, then shift them into fresh brine, and let them soak three days longer. Now shift them once more into fresh brine, and let them soak four days. They are then fit for the jar. Have ready prepared equal parts of black pepper, Jamaica pepper, allspice, and ginger; a quarter of a pint of cloves, the same quantity of mace, and a pint and a half of white mustard-seed. Beat these ingredients together in a mortar, but do not pound them fine. Put the walnuts into the jar by layers, and over each layer strew some of the mixed seasoning. Then have ready some vinegar boiled with sliced horseradish and ginger, and cover the walnuts with it. When quite cold, cork and bladder the jar. This pickle is much improved by the addition of a little garlic and tarragon boiled with the vinegar.

Stuffed Mangoes

Take a melon of the sort generally used for pickling, first seeing that it is not quite ripe; cut off a slice from the top, and carefully pick out all the seeds. Shred finely 1 ounce of garlic; mix it with 2 ounces of mustard-seed, and the seeds of the melon. Now, put this back as a stuffing, place the top on, and bind it down. Boil, in 2 quarts of best vinegar, 1 ounce of

Jamaica peppers, 1 ounce of whole allspice, 1 ounce of bruised ginger, and a teaspoonful of salt; when boiling pour it over the melon. The same vinegar must be put into a saucepan, boiled up again, and thrown over the melon for three successive days, or more if possible; then tie down with bladder to exclude the air.

Peaches may be substituted for the genuine mango, as the latter are difficult to obtain except in canned form.

Pickled Gherkins

Put the gherkins into a large stone jar, and cover them with brine strong enough to carry an egg. Place the cover on the jar, and leave it for two or three days, until the gherkins begin to turn yellow; then drain them, and pour boiling vinegar over them. Put bay-leaves on the top, keep the jar in a warm place, and heat the vinegar afresh every day, till the gherkins turn as green as you wish. Boil fresh vinegar, and with it 1 large blade of mace, 2 ounces of whole pepper, 4 bay leaves, and half a dozen small silver onions to each quart. Put the gherkins into wide-mouthed bottles, pour the vinegar over them, first allowing it to cool a little, or it will crack the bottles, and cork securely when cold. Time, from a week to a fortnight.

Pickled Onions

Mix a quarter of a pound of Spanish onions, finely minced, with a quarter of a pound of chopped apples and an ounce of chopped chillis. Pour over them half a pint of white-wine vinegar, which has been boiled with a tea-spoonful of salt, and when cold put the mixture into bottles, to be used as a relish for cold meat.

A stick of celery, finely minced, is by many persons considered an improvement to this favorite pickle. Time, half an hour to prepare.

Watermelon Pickle

Cut the rind into small pieces and cover with cold water, to which add 1 tablespoonful salt. Let boil until it can be pierced with a fork (about 1 hour), then drain off the water and throw pickles into cold water, changing it several times while the following syrup is prepared: 1 quart vinegar, 3 pounds sugar, 4 tablespoonfuls stick cinnamon, 1 tablespoonful whole cloves. Let this boil five minutes and pour it over the pickles from which the water has been drained. Let stand overnight; the next day drain off the syrup and let boil for five minutes; then pour over pickles. The third day boil all together five minutes; when it is done put a cheesecloth over the pickles.

Green Tomato Sweet Pickles

Take half a bushel of tomatoes, slice them, and sprinkle salt between the layers, and let them stand all night. Drain them. To 1 gallon of vinegar add 5 pounds of brown sugar, 1 cupful of stick cinnamon, 1 cupful of white mustard-seed, half a cupful of black pepper, half a cupful of cloves. Boil the tomatoes in the vinegar and spices a few minutes, or until tender.

Sweet Pickled Pears or Peaches

6 pounds of fruit, 3 pounds of sugar, 1 quart of cider vinegar, 1 heaping teaspoonful of cloves, 2 heaping teaspoonfuls of cinnamon. Cook until tender, and pour the hot syrup over them. Put the spices in a bag and cook with the sugar and vinegar. Put in a stone jar with the spice-bag on top, and cover closely.

Chilli Sauce

24 ripe tomatoes, 8 onions, 12 green peppers, 4 tablespoonfuls salt, 8 tablespoonfuls sugar, 4 tablespoonfuls cinnamon, 4 teaspoonfuls ginger, 8 teacupfuls vinegar; peppers and onions chopped fine; put all together and boil three hours.

Tomato Catsup

1 peck of tomatoes, 6 tablespoonfuls of salt, 4 tablespoonfuls of mustard, 2 tablespoonfuls

of cinnamon, $\frac{1}{2}$ tablespoonful of allspice, $\frac{1}{2}$ tablespoonful of cloves, $\frac{1}{2}$ tablespoonful of black pepper, $\frac{1}{2}$ tablespoonful cayenne, 1 pint of vinegar. Boil the tomatoes until tender, rub through a sieve to remove seeds, add seasoning, and simmer three hours.

Spiced Tomatoes

3 pounds of ripe fruit, pared and sliced; 1 pint of vinegar, 1 quart of sugar; add spices to taste and boil to a jam. Nice for cold meats.

INVALID COOKERY

Apple Water

Cut 2 large apples into slices, and pour a quart of boiling water on them or on roasted apples; strain in two or three hours, and sweeten slightly.

Barley Gruel

Wash 4 ounces of pearl barley; boil it in 2 quarts of water with a stick of cinnamon till reduced to a quart; strain, and return it to the saucepan with sugar and three-quarters of a pint of port wine. Heat up, and use as wanted.

Barley Water

Wash a handful of common barley; then simmer it gently in 3 pints of water with a bit of lemon peel. This is less apt to nauseate than

that made with pearl barley, which is a very pleasant drink and is frequently substituted for common barley.

Arrowroot Jelly

Put into a saucepan half a pint of water, a glassful of sherry or a spoonful of brandy, grated nutmeg, and fine sugar; boil once up, then mix it by degrees into a dessertspoonful of arrowroot previously rubbed smooth with 2 spoonfuls of cold water; then return the whole into the saucepan, stir, and boil it three minutes.

Beef, Mutton, and Veal Broth

Put 2 pounds of lean beef, 1 pound of scrag of veal, 1 pound of scrag of mutton, sweet herbs, and 10 peppercorns, into a nice tin saucepan with 5 quarts of water; simmer to 3 quarts, and clear from the fat when cold. Add 1 onion if approved. Soup and broth made of different kinds of meats are more supporting as well as better flavored. To remove the fat, take it off when cold as clean as possible; and if there be still any remaining, lay a bit of clean blotting-paper or cap-paper on the broth when in the basin, and it will take up every particle.

Beef Tea

Cut in small pieces 2 pounds' weight of fresh lean beef; add 3 pints of cold water; when on

the eve of boiling, carefully remove the scum; the moment it boils add a pint of cold water; then let it boil up again, and remove the scum as before. If by this time it is not perfectly clear, the same quantity of water may be added a second time, which will cause more scum to rise. The same remarks apply to all other broths and gravies, which will always be transparent and finely flavored if the same rule be observed. Beef tea should be allowed to simmer not less than three-quarters of an hour, and not more than one hour, from the time it is last skimmed.

Clear Broth

The following is a clear broth that will keep long. Put the mouse round of beef, a knuckle-bone of veal, and a few shanks of mutton into a deep pan, and cover close with a dish or coarse crust; bake till the beef is done enough for eating with only as much water as will cover. When cold, cover it close in a cool place. When to be used, give what flavor may be approved.

Light Bread Pudding

Pour some boiling-hot milk on a few thin slices of white bread or the crumb of French rolls; when cold beat up 1 whole egg and the yolks of 2 others; mix them well with the bread, adding a small portion of grated nutmeg, lemon peel,

and as much white powdered sugar as will make it palatable. A few picked currants may be sometimes added. Put the preparation into a pudding-basin slightly rubbed over with butter, and cover the top with a piece of buttered paper; then place the basin in a saucepan containing boiling water, and let the pudding steam for half an hour or more, according to its size.

Calves'-Feet Jelly

Boil 2 calves' feet in 4 quarts of water for five hours; then strain the liquor through a hair sieve, and the next day take off all the fat. Whisk the whites and shells of three eggs in a stewpan; then put in the jelly, and add a small piece of cinnamon, the thin peel of 2 lemons and the juice of 3, with about 6 or 7 ounces of loaf sugar. Put the stewpan on a brisk fire, and whisk its contents till on the eve of boiling; then remove the stewpan, cover it closely, and let it remain near the fire for fifteen minutes, taking care not to allow the jelly to boil. Pass it through the bag in the usual way. If wine be desired, it will be better to add it the moment before the jelly is passed through the bag.

Calves'-Feet Broth

Boil 2 feet in 3 quarts of water to half; strain, and set it by. When to be used take off the fat, put a large teacupful of the jelly into

a saucepan with half a glassful of sweet wine, a little sugar and nutmeg, and beat it up till it is ready to boil; then take a little of it, and beat by degrees to the yolk of an egg, and adding a bit of butter the size of a nutmeg, stir it all together, but do not let it boil. Grate a bit of fresh lemon into it.

Chicken Broth

Put the body and legs of the fowl that chicken-panada was made of, after taking off the skin and rump, into the water it was boiled in with 1 blade of mace, 1 slice of onion, and 10 peppercorns. Simmer till the broth be of a pleasant flavor. If there is not water enough, add a little. Beat a quarter of an ounce of sweet almonds, with a teaspoonful of water, fine; boil it in the broth, strain, and when cold remove the fat.

Minced Chicken

Take the breast of a cold roast chicken, and mince it finely. Add half a teaspoonful of fine flour, together with five or six tablespoonfuls of broth. Season with a pinch of salt. If broth is not at hand, substitute new milk.

Chicken with Sauce

Prepare the chicken as in the recipe "Chicken with Sippets." Serve it up with a delicate sauce

made by stirring the yolks of 2 fresh eggs with a spoonful of water, and then adding them to the gravy of the chicken while hot, but which must not be allowed to boil. Chicken dressed in this way forms an agreeable repast for an invalid, and is very light for the stomach, and easy of digestion.

Chicken with Sippets

Take a small chicken trussed for boiling, and let it soak in a pan of cold water for half an hour. Put it into a small stewpan just large enough to hold it; put in half a pint of cold water, and when it boils cover the saucepan closely, and let it simmer very gently for twenty or twenty-five minutes, according to its size. Dish up the chickens in a very hot, covered dish, put half a dozen sippets of bread round the bottom, and then strain the broth from the chicken through a fine lawn sieve into the dish, taking care to prevent any fat passing through. Add a little salt, if approved.

Egg Wine

Beat an egg, mix with it a spoonful of cold water. Set on the fire a glassful of white wine, half a glassful of water, sugar, and nutmeg; when it boils, pour off a little of it to the egg by degrees, till the whole is in, stirring it well; then return the whole into the saucepan, put it

on a gentle fire; stir it one way for not more than a minute, for if it boils, or the egg be stale, it will curdle. Serve with toast. Egg wine may be made as above without warming the egg, and it is then lighter on the stomach, though not so pleasant to the taste.

Eggs

An egg broken into a cup of tea, or beaten and mixed with a basin of milk, makes a breakfast more supporting than tea solely. An egg divided, and the yolk and white beaten separately, then mixed with a glassful of wine, will afford two very wholesome draughts, and prove lighter than when taken together.

Macaroni with Broth

Take a small quantity of real Italian macaroni, and boil it in water till it is just tender. Drain the water off on a hair sieve; then put the macaroni into a stewpan with some of the broth, and let it simmer for five or six minutes; season with a little salt, if preferred.

Meat Jelly

Take 2 or 3 pounds of the knuckle of veal, the same weight of fresh-killed gravy-beef, and 1 calf's foot; cut the meat from the bones, and chop them in pieces; lay them in the bottom of a stewpan, and put the meat on the top of them;

then add as much cold water as will rise two or three inches above the meat; let the whole simmer gently for four hours, taking great care to remove every particle of scum as it rises in the first boiling. Strain through a fine hair sieve, and the next morning the whole of the fat can be taken off.

Mutton Broth

This is best made with the scrag-ends of the necks chopped in pieces, then well washed and soaked in warm water to draw out the blood, and allowed to simmer for two hours.

Orange Jelly

Use only half a pint of water to 1 ounce of isinglass, and proceed as in the recipe "Isinglass Jelly." Then rub the rinds of 1 lemon and of 2 oranges on a piece of loaf sugar, which must be scraped off into a basin, in which the juice of the lemon and the juice of 5 or 6 oranges must be squeezed. Then add the melted isinglass, and mix well together. Strain through a fine sieve.

Veal Broth (Very Nourishing)

Put the knuckle of a leg or shoulder of veal with very little meat to it, an old fowl, and 4 shankbones of mutton extremely well soaked and bruised, 3 blades of mace, 10 peppercorns, an onion, a large bit of bread, and 3 quarts of

water into a stewpot that covers closely, and simmer in the slowest manner after it has boiled up and been skimmed; or bake it; strain, and take off the fat. Salt as wanted. It will require four hours.

Panada (Made in Five Minutes)

Set a little water on the fire with a glassful of white wine, some sugar, and a scrape of nutmeg and lemon peel; meanwhile grate some crumbs of bread. The moment the mixture boils up, keep it still on the fire, put the crumbs in, and let it boil as fast as it can. When of a proper thickness to drink, take it off.

Sponge-Cake Pudding

Pour boiling milk on 6 penny sponge cakes, and follow the same directions as for the bread pudding (see "Light Bread Pudding"), sometimes adding a few muscatel raisins. Half a wineglassful of sherry or a tablespoonful of good brandy may also be added, if approved.

Tapioca Jelly

Choose the largest sort, pour cold water on to wash it two or three times, then soak it in fresh water five or six hours, and simmer it in the same until it becomes quite clear; then put lemon juice, wine, and sugar. The peel should have been boiled in it. It thickens very much.

Vermicelli, Italian Paste, and Rice

These are all to be prepared in the same way as macaroni (see "Macaroni with Broth"). In this way light and nutritious diet will be furnished for an invalid, which will often be retained on the stomach when a more solid substance would be rejected.

Water Gruel

Put a large spoonful of oatmeal by degrees into a pint of water, and when smooth boil it.

Whey

That of cheese is a very wholesome drink, especially when the cows are in fresh herbage.

White Broths with Vermicelli

Light and delicate white broths may be produced by stirring the yolks of 2 or 3 fresh eggs with 2 tablespoonfuls of cold water, which must then be poured into the hot broth, gently stirring it all the time, without allowing the broth to boil after the eggs are put in, or they will be curdled.

JELLIES

Aspic Jelly

The convenience of aspic for use in garnishing and for moulded meat entrées is frequently overlooked, or thought to be too much trouble to undertake. It may be made in half an hour

from clear consommé and gelatine, or by simmering a strong solution of extract of beef, with the seasonings that would be used in making the consommé.

Having 2 quarts of clear consommé or 1 quart that will jelly, add a sprig of tarragon and a tablespoonful of lemon juice. Simmer together, and if the 2 quarts of thinner consommé are used, boil it down to one-half. Add a tablespoonful of granulated gelatine soaked until soft in 2 tablespoonfuls of cold water, mixing it first with a little of the boiling stock until it is well dissolved. Add or omit half a wineglassful of sherry or madeira wine. Cool and add the slightly beaten whites and crushed shells of 2 eggs, let it simmer five or ten minutes and strain through a jelly-bag until very clean.

Pour into moulds that have been wet in cold water, or, if to be used in garnishing, pour into a flat pan, and when cold cut in dice.

To make the aspic with extract of beef, dissolve 2 teaspoonfuls of extract in a quart of boiling water. Season with half a teaspoonful of kitchen bouquet, a few drops of onion juice, salt, and a little cayenne, a blade of mace, and a bay leaf. Add 2 tablespoonfuls of lemon juice. Simmer all together until the seasoning is well blended; add the gelatine and wine as before; clean with the egg, and strain.

Strawberry Jelly

In strawberry season make the strawberry syrup with 1 pound of sugar to 1 pint of juice. Seal and set away. When making crab-apple jelly heat the strawberry syrup and add half as much crab-apple jelly; boil together a few minutes. The jelly will have the strawberry flavor and the crab-apple will cause it to jell.

Jellies

Currants, crab-apples, cranberries, and grapes, not too ripe, make nice jelly by stewing well in water enough to just cover. When done hang in a jelly bag to drain. Let the clear juice boil fifteen or twenty minutes. Meanwhile heat the sugar, measure for measure, and turn into the juice. Boil up, stirring to be sure the sugar is dissolved, and remove from fire immediately.

Grape Sauce

Remove the pulp of the grapes from the skins, boil the pulp until seeds can be separated, strain through the colander, add the skins, and boil five minutes, after which add two-thirds the amount in sugar and boil twenty minutes, stirring constantly. Concord grapes the best.

CANNING FRUIT

The small fruits—currants, red and black raspberries, blueberries and strawberries—are much finer cooked in the can, as this method preserves the form and flavor. Have perfectly *fresh* fruit; look over, fill cans full, shaking down so as to have them full, without crushing. Place the jars in a steam cooker or in a common wash-boiler in warm water, with a cloth underneath to avoid breaking, or, if at hand, a perforated tin or muffin-ring under each can. Make a syrup, allowing 1 cupful of sugar and 1 cupful water to a quart can of berries; sugar to taste. For pears and peaches use 1 cupful of sugar and 2 of water, as they will exude less juice. Let the syrup just come to a boil and pour at once into the cans. Be sure your cans are placed, as stated, in warm water, or the syrup will break them. Partly screw on the tops and let the water come to boiling-point, and boil five minutes, when small fruits will be done; large fruits will take longer. Take out cans, and if they are not full, fill to overflowing with boiling water and seal at once. Plums, cherries, currants, and strawberries will bear from 1½ to 2 cupfuls of sugar to a cupful of water. Peaches may be successfully canned as above, but together with pears, quinces, and

apples are more quickly canned by cooking in water or syrup till tender. Then lift gently into the cans, pour over them the boiling syrup, and seal. Always use Bartlett pears, as no others are so fine to can; and be sure to have them ripe. If a boiler or kettle is used to put the cans in, it is well, unless they stand very close together, to tuck a few clean white rags between them to prevent their tipping over, as there is some danger of their doing when the first two or three are taken out. Let the water come up well around the cans, but not so it will run or boil into them. Use new or very good rubbers, they are cheaper than fruit. Have tops and cans well scalded. Have fresh fruit. Be sure it is tightly sealed, testing two or three times before it is put away. Keep in a dark place; many keep it bottom-side up. Tomatoes should be scalded, skins removed, sliced, and cooked slowly thirty minutes, then sealed fast and tight, and put in the dark. If you want tomatoes to keep, have them fresh, not over-ripe, seal well, and keep in the dark.

Chipped Gingered Pear

8 pounds of seckel or other nice pears, 8 pounds of granulated sugar, $\frac{1}{2}$ pound candied ginger root, 4 lemons. Chip or slice the pears very fine, slice the ginger root, and let these

boil together with the sugar for one hour, slowly. Boil the lemons whole in clear water until tender; then cut up in small bits, removing the seeds. Add to the pear and boil one hour longer, and pour that into tumblers or large-top cans. Delicious to eat with cake for luncheon. Use candied ginger root in preference to the green root.

Jam

Take whatever fruit to be made into jam; pick, wash. If large fruit is used, peel, core, or pit, as the case may be, and dice. To each pound of fruit allow a pound of sugar. Put the sugar into a copper or preserving kettle; add enough water to dissolve it. Cook until a boiling, thick syrup is produced, then add the fruit. Draw to one side and keep the syrup just below the boiling-point until the fruit becomes transparent; then pour into glasses or jars, cover with paraffin paper, and tie down.

Marmalade

Take the very thin peeling from oranges (lemon peel is also frequently added); cut into shreds. Place in saucepan, cover with boiling water, changing the water several times. Next remove the pulp. The best way is to cut the orange in half, take orange-spoon to scoop out the pulp. Use one-fourth the amount of

lemons to the amount of oranges. To every pint of pulp and juice allow 1 pound of sugar. Boil sugar with water to a syrup; put in the peel and pulp, draw to one side, and keep below the boiling-point until all is a clear mass. Remove from the fire, cool, and seal up in jars or glasses. Pineapple, shredded, makes a good addition to the orange and lemon; or orange may be made up separately.

Apple Butter

Wash and cut up tart apples without peeling, removing the core; for each half peck allow a quart of cider. Boil until apples are tender. Boil for another half hour, adding for each quart of pulp 2 cupfuls of sugar, adding also half teaspoonful each of cinnamon, cloves, and allspice, also a little grated nutmeg, mixing all well together. Put away into stone jars or crocks when it has reached the proper consistency.

ICES, PASTRY, AND OTHER DESSERTS

PIES AND PASTRY

Green Apple Pie

Make a good light crust; wet the edge of the pie-dish, and lay a thin strip all round. Pare, core, and slice the apples, and lay them in the dish with a little sugar and any flavoring that may be preferred—such as powdered ginger, 2 or 3 cloves, grated lemon-rind, with the juice of the lemon, a little cinnamon, etc. Lay a thin crust over the top. If the apples are dry, the parings and cores may be boiled with a little sugar and flavoring, and the strained juice added to the fruit. Bake the pie in a quick oven. It may be served hot or cold. A little custard or cream is an improvement. Time, three-quarters of an hour to bake.

Baked Apple Dumpling

Prepare pastry as for pie; roll into squares. Peel and core apple; fill centre with butter, sugar, cinnamon, and cloves. Take the pastry, bring four points together, pressing edges together also. Brush with melted butter and

sprinkle with granulated sugar, and bake in hot oven. Serve hot with hard or fruit sauce.

Cream Apple Pie

Make an apple pie in the usual way. When it is sufficiently cooked, take it out of the oven, cut out the pastry from the middle, and, when cold, pour a pint of good custard in its place. Put some ornaments of puff paste on the cover. Any kind of firm fruit may be sent to table in the same way.

Dutch Apple Pie

Pare, core, and slice 3 pounds of apples, and wash and dry half a pound of currants; lay part of the apples in a dish, and strew the currants, some sugar, and the grated rind of a lemon over. Take off the white part of the lemon, cut the pulp into thin slices, and spread them on the currants; add sugar and plenty of candied orange and citron peel, sliced, and fill up with the remainder of the apples. Cover with a light paste, and bake in a rather quick oven for an hour or more.

Dried fruit can be utilized for pies by soaking and steaming.

Apple Potpie

14 apples, peeled, cored, and sliced, 1½ pints flour, 1 teaspoonful baking-powder, 1 cupful

sugar, $\frac{1}{2}$ cupful butter, 1 cupful milk, large pinch salt. Sift flour with powder and salt, rub in butter, cold; add milk, mix into dough as for tea-biscuits; with it line shallow stewpan to within two inches of bottom; pour in $1\frac{1}{2}$ cupfuls water, apples, and sugar; wet edges, and cover with rest of dough; put cover on, set it to boil twenty minutes, then place in moderate oven until apples are cooked; then remove from oven, cut top crust in four equal parts; dish apples, lay on them pieces of side crust cut in diamonds, and pieces of top crust on a plate; serve with cream.

Banbury Tarts

Chop 1 cupful seeded raisins, add $\frac{1}{2}$ cupful cleaned currants, 1 cupful sugar, 2 tablespoonfuls cracker dust, 1 beaten egg, juice and grated rind 1 lemon. Roll pie-crust very thin, cut in circles. Lay on each a tablespoonful of filling; wet edges of paste; fold each side over the middle to form pointed ovals, dust with granulated sugar, and bake twenty minutes in slow oven.

Gooseberry Pie

3 cupfuls gooseberries, stewed with $1\frac{1}{2}$ cupfuls sugar fifteen minutes, and strained. Line pie-plate with paste; put in gooseberry jam; wash the edges, lay 3 narrow bars across;

fasten at edge, then 3 more across, forming diamond-shaped spaces. Lay rim of paste; wash with egg-wash; bake in quick oven until paste is cooked.

Mincemeat

7 pounds currants, $3\frac{1}{2}$ pounds peeled and cored apples, $3\frac{1}{2}$ pounds beef, $3\frac{1}{2}$ pounds suet, $\frac{1}{2}$ pound each citron, lemon, and orange peel; $2\frac{1}{2}$ pounds coffee sugar, 2 pounds raisins, 4 nutmegs, 1 ounce cinnamon, $\frac{1}{2}$ ounce each cloves and mace, 1 pint brandy, and 1 pint white wine. Wash currants, dry, pick them; stone the raisins; remove skin and sinews from beef and suet. Chop each ingredient, separately, very fine; put into large pan as they are finished, finally adding spices, brandy, and wine; thoroughly mix together; pack in jars; store in cold, dry place.

Mince Pasties

Make puff paste; spread it with mince made of boiled tongue, suet, apples, raisins, orange juice, cider, sugar, citron, currants, and preserved peach. Cover with pastry cut into stars, and bake a delicate brown.

Pumpkin Pie

$1\frac{1}{2}$ cupfuls stewed and browned pumpkin, 1 cupful milk, $\frac{1}{2}$ cupful scalded cream, 2 eggs,



Pumpkin Pie



Thanksgiving Surprise



Fruit Cups

Courtesy of the Delineator.

well beaten; generous $\frac{1}{4}$ cupful of sugar, $\frac{1}{4}$ cupful Porto Rico molasses, $\frac{1}{4}$ teaspoonful each salt and mace, 1 teaspoonful cinnamon; bake in pastry shell until firm; garnish of whipped cream.

Pumpkin or Squash Pie

Mix 3 cupfuls thick stewed and sieved pumpkin or squash, 2 cupfuls milk, 1 cupful sugar, 1 teaspoonful salt, 2 eggs, $\frac{1}{2}$ teaspoonful cinnamon, pinch cloves. Line 2 pie-plates as for custard pie; bake in moderate oven.

Tarts—Gooseberry, Currant, Apple, or Any Other Fruit

Time to bake, from three-quarters to 1 hour. 1 quart gooseberries, rather more than $\frac{1}{2}$ pound paste, moist sugar to taste. Cut off tops and tails from gooseberries, or pick currants from their stems, or pare and quarter the apples or peaches; put them into pie-dish with sugar, line edge of dish with paste, pour in a little water, put on cover, ornament edge of paste in the usual manner, and bake it in a brisk oven; fill with jam or other preserves.

Tartlets

Time to bake, quarter of an hour. Line some patty-pans with puff paste, fill them with any jam or preserve, and bake lightly.

Lemon Pie

Use juice and grated rind of 1 lemon, yolks of 2 eggs, 1 cupful of sugar, 2 scant tablespoonfuls corn starch, 1 cupful boiling water. Cook in double boiler to consistency of custard. Bake under-crust, then pour in mixture. Make a meringue with whites of 2 eggs and 3 tablespoonfuls of powdered sugar. Decorate pie; set in oven to brown.

Cream Pie

2 eggs, 2 cupfuls milk, 1 cupful sugar, 1 tablespoonful corn starch. Flavor with lemon or vanilla. Beat the yolks, sugar, and corn starch together, and make like boiled custard; then put in a baked crust, and set in hot oven until it thickens. Beat the whites with a little sugar, flavor, and put on top; brown in hot oven. This makes one pie. $\frac{1}{2}$ cupful of cocoanut, shredded, may be added to the filling.

Chocolate Pie

1 cupful of milk, 1 cupful water, 1 heaping tablespoonful of flour, yolks of 2 eggs, a piece of butter size of a hickory nut, a piece of bitter chocolate half the size of an egg, 1 cupful sugar. Put the milk and water in saucepan on stove to boil. While boiling, drop in lump of chocolate and stir until dissolved. Stir the sugar, eggs, and flour together in a bowl; stir these

into the boiling ingredients in the saucepan until well cooked.

Cream Puffs

Let 1 cupful milk and $\frac{1}{2}$ cupful of butter come to a boil. Slowly stir into this 1 cupful sifted flour mixed with 1 teaspoonful of baking-powder. Add 3 well-beaten eggs and drop on buttered tins. Bake about thirty minutes in a moderate oven. When cool cut off tops and fill with whipped cream, corn-starch filling, or the following:

Cream.—1 cupful milk, $\frac{1}{2}$ cupful sugar, 3 tablespoonfuls of flour or 1 of corn starch; flavor with vanilla.

Rosettes

Take 4 eggs, 2 tablespoonfuls sugar, and a speck of salt; beat these together; then add 1 pint of milk and flour enough to make a batter like that used for griddle cakes; dip hot rosette iron in batter and fry in hot fat; serve with garnish of currant jelly and top each with whipped cream.

Boiled Indian-Meal Pudding

Put together in a mixing-bowl 1 cupful each of beef suet (chopped fine), molasses, milk, seeded raisins, and sift into the mixture 1 cupful flour, 2 cupfuls corn meal, and a level teaspoonful of soda sifted in with the flour and

meal. Mix batter thoroughly. Dip a cloth bag in hot water, dust the inside with flour, and pour the batter into the bag, allowing room for the pudding to swell. Plunge pudding into a deep kettleful of boiling water; cover for three hours, refilling with boiling water as the water boils away from the pudding. When done, remove and plunge into cold water; take out immediately and drain. Cut open bag and place pudding on hot dish, and serve with raisin sauce.

Raisin Sauce

Mix together 1 cupful molasses, 1 cupful of hot water, the juice of 1 lemon, $1\frac{1}{2}$ cupfuls fine seeded chopped raisins. Cook for ten minutes. Add 1 tablespoonful diluted corn starch and 1 of butter. Cook until creamy.

English Apple Pudding

12 or 14 apples, peeled, cored, and sliced; 1 teaspoonful extract nutmeg, $1\frac{1}{2}$ cupfuls sugar. Line earthenware pudding-mould with paste, pack in apples, sugar, and extract; wet edges; cover, pinch edges together firmly; place in saucepan half full boiling water.

Cottage Pudding

1 cupful sugar, 1 cupful milk, 1 egg, lump butter size of egg, 1 pint flour, salt, 1 heaping teaspoonful baking-powder.

Sauce.—1 cupful sugar, 1 egg, 1 teaspoonful flour, small piece of butter, mixed. Add boiling water, let come to boil, flavor with extract vanilla.

Gruetz (from Holland)

1 pint gooseberry pulp, 1 pint red-currant juice, 1 cupful orange juice; when hot stir in as much corn meal as will thicken; add pinch salt; cook; pour into fancy mould; serve with sweetened whipped cream, filled through pastry tube, and sugar.

Suet Pudding

1 cupful chopped beef suet, 1 cupful raisins, 1 cupful molasses, $\frac{1}{2}$ cupful currants, 1 cupful sour milk, 1 cupful corn meal, brown and white flour enough to make a stiff batter, 1 teaspoonful soda, 1 teaspoonful cinnamon; cloves, nutmeg, a little salt. Stir molasses and milk together, put in soda, then suet, flour, etc. Steam three or four hours.

Sauce.—1 cupful sugar, $\frac{1}{2}$ cupful butter; mix well together with 3 tablespoonfuls flour and 1 of cinnamon and nutmeg. Stir in 1 pint boiling water and let cook until it thickens.

Gooseberry Pudding

1 cupful sweet milk, $\frac{1}{2}$ cupful sugar, 2 eggs beaten separately, 2 tablespoonfuls melted butter, 1 teaspoonful baking-powder sifted with 1

pint flour, vanilla. Butter a pudding-dish, pour in $1\frac{1}{2}$ cupfuls gooseberry jam (and add 2 tart apples, sliced fine, if you choose). Pour batter over and steam one hour, or bake.

Sauce.— $\frac{3}{4}$ cupful sugar, $\frac{1}{2}$ cupful of butter, beaten together; add 1 well-beaten egg, juice and a little grated rind of 1 lemon, teaspoonful grated nutmeg. Mix thoroughly, add $\frac{1}{2}$ cupful boiling water, set bowl in top of boiling tea-kettle. Stir constantly till done, but do not boil.

Nut Pudding

2 eggs, $\frac{1}{2}$ cupful of sugar, 1 cupful of sweet milk, $\frac{1}{2}$ cupful of melted butter, 1 good pint of sifted flour, 2 teaspoonfuls of baking-powder, $\frac{1}{2}$ teaspoonful of salt, $1\frac{1}{2}$ cupfuls of nuts dredged in flour. Beat eggs very light; add sugar, milk, melted butter, flour and baking-powder, salt. Beat hard until thoroughly mixed. Then add nuts. Let pudding steam three hours.

Golden Sauce (for the Pudding).—Cream 1 heaping teaspoonful of butter; add gradually 1 cupful of sugar, yolks of 3 eggs, 3 tablespoonfuls of milk. Then add the whites of the eggs, beaten as stiff as possible. Do not mix in the whites, but fold in lightly, and beat lightly. Flavor with vanilla. This should be made just before the pudding is served.

Rotterdam Pudding (Rich)

Beat $4\frac{1}{2}$ ounces of fine flour to a smooth paste with half a pint of milk, and add $4\frac{1}{2}$ ounces of sugar and a small pinch of salt. Blanch and pound $4\frac{1}{2}$ ounces of sweet almonds, and whilst pounding drop in a little cold water to keep them from oiling. Put $4\frac{1}{2}$ ounces of butter into a saucepan with half a pint of milk. Let it remain until the butter is melted, then stir in the paste of flour and milk, and keep stirring the mixture over the fire until it boils and becomes thick, when it may be poured out to cool. Add the blanched and pounded almonds, then stir in first the well-beaten yolks of nine eggs, and afterwards the whites of the eggs whisked till firm. Beat the pudding briskly for a few minutes, pour it into a buttered basin which it will fill, tie it in a cloth, and let it boil without ceasing until done enough. Turn it out carefully, and send wine sauce to table with it. Time to boil, one hour and a half.

Rum Pudding

Grate 3 ounces of stale bread crumbs, and pour over them as much rum as will moisten them. When they are well soaked, beat them up with 6 ounces of sugar, a little grated nutmeg, and first the yolks, and afterwards the well-whisked whites, of 4 eggs. Pour the mix-

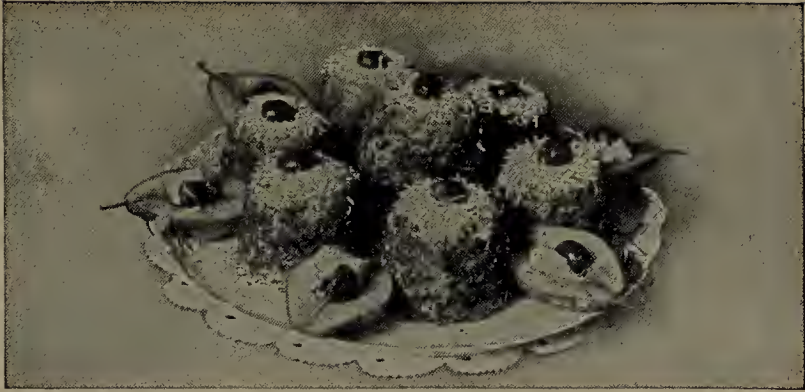
ture into a buttered mould, and let it steam until done enough. Turn it upon a hot dish, pour half a tumblerful of rum over it, set light to this, and serve immediately. Time to steam the pudding, one hour.

Fruit Roly-Poly Pudding

Beat a teacupful of flour to a smooth paste with a little cold milk. Add 2 well-beaten eggs, a pinch of salt, and as much milk as will make a rather thick batter. Wash half a pound of prunes, or other dried fruit, and simmer them in a little water till they are quite soft. Drain off the liquid, take out the stones, sprinkle a little flour over the prunes, and then stir them into the pudding. Dip a cloth into boiling water, wring it well, and dredge a little flour over it. Pour the pudding into it, and tie it securely, but leave a little room for the pudding to swell. Plunge it into boiling water, and keep the pudding boiling until it is done enough. Serve with sweet sauce. Time to boil, two hours.

Polish-Pudding

Blanch 1 ounce of sweet almonds and 6 bitter ones, and pound them in a mortar to a smooth paste, adding a few drops of water to prevent their oiling. Put them into a saucepan with half a pint of new milk, and bring the liquid



Fruit Pudding



Centre-Piece



Fruit Cocktail

Courtesy of the Delineator.

slowly to the boil. Mix 2 tablespoonfuls of arrowroot very smoothly with half a pint of cold milk. Pour the boiling milk upon this, and stir briskly for a minute or two. Add 2 ounces of fresh butter and 2 well-beaten eggs, and stir the mixture again until it is cool. Put it into an oiled mould, and set it upon ice, if possible; if not, lay it in a cool place until it is wanted. Turn it out before serving, and send hot plates to table with it, and the following sauce in a tureen: Beat 2 ounces of fresh butter to a cream. Add 2 ounces of powdered sugar and 2 glassfuls of sherry, and mix thoroughly. Put the mixture into a small saucepan, and stir gently until it boils. Serve immediately. Time, six or eight hours to set the pudding, if it is not put upon ice.

Christmas Plum Pudding

Shred finely half a pound of beef suet with a little flour to prevent it sticking; add a pinch of salt, a quarter of a pound of stoned raisins, a quarter of a pound of sultanas, half a pound of currants, half a pound of bread crumbs, 2 ounces of flour, 2 tablespoonfuls of sugar, 6 sweet and 6 bitter almonds, blanched and shred finely, half a nutmeg grated, 2 ounces of candied lemon and citron, and the rind of half a lemon finely chopped. Mix thoroughly, then add 4

well-beaten eggs and a wineglassful of brandy. Let these stand for five or six hours, then add a cupful of milk, and boil for three hours. Sufficient for four or five persons.

Steamed Graham Pudding

1 cupful thick sour milk, $\frac{1}{2}$ cupful Porto Rico molasses, 2 tablespoonfuls melted butter, $\frac{1}{2}$ teaspoonful salt, 1 teaspoonful soda in milk, 1 cupful seeded raisins, $\frac{1}{2}$ cupful currants, 1 cupful fine bread crumbs, 2 cupfuls Graham flour; steam in buttered mould three hours; bake; garnish of maple hard sauce.

BAKED PUDDINGS

Boston Delight

2 cupfuls crumbled Boston brown bread, $\frac{1}{2}$ teaspoonful salt, 2 eggs, beaten, 1 quart milk, 2 tablespoonfuls melted butter, cupful mixed dried fruit—raisins, currants, citron, figs. Mix to smooth batter; bake firm in centre; garnish with lemons, whipped cream, maraschino cherries; serve with lemon sauce.

Cracker Raisin Pudding

Scald 5 cupfuls milk; pour over $1\frac{1}{2}$ cupfuls rolled cracker crumbs; add $\frac{1}{4}$ cupful cold butter, $\frac{1}{2}$ cupful molasses, $\frac{1}{2}$ teaspoonful each of salt and cinnamon, $\frac{1}{4}$ teaspoonful mace, 1

pound seeded raisins, 6 eggs beaten with 1 cupful brown sugar; bake four hours; whipped cream garnish.

Apple Tapioca Pudding

Pare and core enough apples to fill dish; put into each apple a bit of lemon peel. Soak $\frac{1}{2}$ pint tapioca in 1 quart lukewarm water one hour, add a little salt; flavor with lemon; pour over apples. Bake until apples are tender. Serve cold with cream and sugar.

Date Pudding

$\frac{1}{2}$ pound of dates, whites of 6 eggs, 5 tablespoonfuls of pulverized sugar. Take the stones out of the dates, beat the eggs very stiff, add the sugar and fold in the dates. Put into a pudding-dish, and bake in a quick oven long enough to brown the top. Serve with whipped cream or custard. Any fruit may be substituted for dates.

Rice Pudding—No. 1

$\frac{1}{2}$ cupful rice, $1\frac{1}{2}$ pints milk, $\frac{1}{2}$ cupful sugar, large pinch salt, 1 tablespoonful lemon rind chopped fine. Put rice (washed and picked), sugar, salt, and milk in quart pudding-dish; bake in moderate oven two hours, stirring frequently first hour and a half; then permit it to finish cooking with light-colored crust, disturbing it no more. Eat cold with cream.

Rice Pudding—No. 2

$\frac{1}{2}$ cupful rice, $\frac{3}{4}$ pint milk, 4 apples, peeled, cored, and stewed; $\frac{1}{3}$ cupful sugar, 4 eggs. Boil rice in milk until reduced to pulp; beat well with apple sauce and sugar for ten minutes, then set aside to cool; then carefully mix in whites of eggs, whipped to stiff froth.

Orange Pudding

2 eggs, 1 cupful milk, 1 tablespoonful corn starch, $1\frac{1}{2}$ cupfuls sugar. Cook all this except the whites of the eggs, and when cool pour over 2 oranges sliced in the bottom of a dish. Beat the whites, add $\frac{1}{2}$ cupful sugar and put over the pudding, then slice 1 orange over this, and set in oven to brown.

Huckleberry, Blackberry, or Cherry Pudding

Into 1 egg lightly beaten pour 1 cupful molasses, add 1 teaspoonful soda, dissolved in a little water, then thicken with $2\frac{1}{2}$ cupfuls flour, add 1 pint huckleberries, dusted with flour, bake about one hour, and serve with foaming sauce.

This recipe will also do for blackberry, raspberry, or cherry pudding.

Chocolate Pudding

10 tablespoonfuls bread crumbs, 6 tablespoonfuls grated chocolate, 1 pint milk, 1 pint sugar,



Cracker Raisin Pudding



Steamed Graham Pudding



Boston Delight

Courtesy of the Delineator.

yolks of 6 eggs, whites of 2 eggs. Boil the bread crumbs and chocolate in the milk till it begins to thicken, stirring it meantime. Then cool, stir in the yolks and the whites, which have previously been beaten well with the sugar. Bake for one-half hour. Cover with meringue made of sugar and the whites of 4 eggs. Brown in the oven.

Apple Meringue

Pare and slice 8 sour apples. Place them in a pudding-dish and cover with a liberal amount of sugar, adding the grated rind and juice of 1 lemon. Bake until quite soft. Have the whites of 2 eggs beaten to a stiff froth, add 1 cupful of sugar. Spread over the top of the apples, and brown.

Baked Sago Pudding

Wash 3 tablespoonfuls of sago, and soak it for one hour in $\frac{1}{2}$ pint of cold water. Meantime put $1\frac{1}{2}$ pints of milk into a saucepan with a little lemon rind, 1 inch of stick cinnamon, or 1 ounce of blanched and pounded almonds, and let it simmer gently till it is pleasantly flavored. Strain and sweeten; mix with it the soaked sago drained from the water, and simmer gently, stirring frequently till the preparation is thick. Let it cool, then add 2 well-beaten eggs, and a slice of fresh butter, and beat it again for a few

minutes. Pour it into a buttered pie-dish, and bake until the surface is brightly browned. Serve with wine sauce. If a superior pudding is required, 4 eggs may be used instead of 2, and the dish may be lined with puff paste before the sago is poured into it. Time to bake the pudding from three-quarters of an hour to an hour. Farina and tapioca are also made as the above.

Bread Custard Pudding

Make a custard according to size of pudding required. 1 pint of custard will fill a medium-sized dish. Cut slices of thin bread and butter, to suit the dish, and over each layer throw currants, sugar, and finely cut candied lemon, and a little nutmeg. Pour the custard over by degrees so that the bread may be well saturated, and let it stand an hour before putting it into the oven. Just before it is put in, throw over the last of the custard, and bake in a moderate oven for half an hour.

Brown Bread Pudding

Take equal quantities of well-washed currants, brown bread crumbs, and shred suet— $\frac{1}{2}$ pound of each—add 6 ounces of sugar, $\frac{1}{2}$ glass of brandy, and the same quantity of cream; mix all together, with 6 eggs well beaten, leaving out the whites of 2. Bake in a moderate

oven for two hours. Serve with sweet sauce and sugar over the top.

Jewish Almond Pudding

Put 4 ounces of sweet almonds, and 3 bitter ones, into a saucepan of cold water. Heat it gradually, and when too hot to bear the fingers, put the almonds into a basin, slip off the skins, and throw them at once into cold water. Dry them well, and pound them in a mortar until they form a smooth paste; drop 1 teaspoonful of cold water over them two or three times to prevent them oiling. Mix with them 4 ounces of powdered loaf sugar, and add 2 tablespoonfuls of rose-water, together with the yolks of 4, and the whites of 3, eggs well beaten. Stir briskly for ten minutes, pour into a well-oiled mould, and bake in a quick oven. Turn the pudding out of the dish before serving, and pour round it a thick syrup, flavored with the rind and juice of 1 lemon, and colored with cochineal. Time, half an hour to bake. Stewed apples may be added with the almond when making the batter.

Baked Batter Pudding

Separate the yolks from the whites of 4 eggs, beat them well separately, and throw them in a basin together; then mix them very gradually with 6 or 8 ounces of flour, and a pinch or two of salt. Make the batter of the proper con-

sistency by adding little more than 1 pint of good milk. Bake in a buttered dish for three-quarters of an hour in a quick oven. This pudding is much improved by careful mixing. If the eggs, flour, and milk are not well blended together the pudding is often a failure.

Apple or Other Fruit Soufflé

Reduce half a dozen apples to a pulp, sweeten, and flavor them nicely, and place them in the middle of a large dish. When cool, pour over them a good custard, made with $\frac{1}{2}$ pint of cream, the yolks of 4 eggs, sugar, and flavoring. Whisk the whites to a solid froth, place it in rock-like pieces over the custard, and sift 1 dessertspoonful of white sugar over it. Put it in the oven till the icing is lightly browned, and serve cold.

Arrowroot Soufflé

Mix 4 tablespoonfuls of arrowroot with 1 cupful of milk. Stir it gradually into 1 pint of boiling milk, and add 2 tablespoonfuls of sugar on which the rind of 1 lemon has been rubbed. Let it boil for a quarter of an hour, stirring all the time. Take it from the fire and let it cool, then stir in the well-beaten yolks of 6 eggs. Well oil a plain tin mould, and when everything is ready, whisk the whites to a solid froth, and add them to the rest. Fill the tin three parts full, and

bake for twenty minutes in a good oven. Serve immediately.

Lemon Soufflé

Mix $\frac{1}{4}$ of a pound of flour very smoothly with $1\frac{1}{2}$ pints of milk; add $\frac{1}{4}$ of a pound of sugar, which has been well rubbed upon the rind of 3 fresh lemons, and flavor with vanilla or other extracts, and $\frac{1}{4}$ of a pound of butter, and boil gently until the mixture is thick and smooth. Pour it out and stir it until it is nearly cold, then add the yolks of 6 eggs, well beaten. Last of all, whisk the whites of 9 eggs to a firm foam, and add them, with the strained juice of 2 lemons, to the rest. Butter a soufflé-mould thickly, half fill it with the mixture, and bake in a moderate oven. If it is necessary to fill the mould more than half, tie a band of well-buttered white paper round the top, to prevent the contents running over. Serve the soufflé the moment it comes out of the oven, or its appearance will be spoilt. Time to bake, from thirty to forty minutes.

Ground Rice Soufflé

Mix 3 ounces of ground rice smoothly with $\frac{1}{2}$ pint of new milk or cream. Put them into a saucepan, with 2 ounces of fresh butter, $\frac{1}{4}$ of a pound of sugar, a pinch of salt, and the thin rind of 1 lemon, $\frac{1}{2}$ inch of cinnamon, or any flavoring that may be preferred. Stir quickly

over the fire until the milk boils, pour it into a basin, and when cool add the yolks of 3 eggs, well beaten. Butter a plain mould—and it is well to tie round it a band of white paper, also well buttered, which should be a good deal higher than the mould itself, so that if the batter rises much in the oven, it may not fall over the sides. Whisk the whites of 5 eggs to a firm froth, and add them the last thing. Beat the mixture fully ten minutes after the whites are added. Bake in a quick oven, and serve as soon as the dish is taken from it. Have a hot napkin ready to pin round the dish in which the soufflé was baked, and let a heated salamander, or red-hot shovel, be held over it, in its passage from the kitchen to the dining-room. Time to bake, twenty minutes.

Caramel Pudding

$\frac{1}{2}$ pint brown sugar, $\frac{1}{2}$ pint water, $\frac{1}{4}$ box gelatine, whites of 4 eggs, $\frac{1}{2}$ teaspoonful of vanilla. Soak gelatine in 1 gill of cold water for 2 hours. Put sugar and other gill of water in a saucepan. Set on the fire and boil until it becomes a white syrup. Add gelatine and vanilla and beat again to a boiling point. Beat the whites to a stiff froth. Pour hot syrup over eggs, beating constantly until cold. Pour into moulds to cool.

Custard Sauce

3 gills milk, yolks of 4 eggs, 3 tablespoonfuls sugar, little salt, and little vanilla. Boil for a minute or two.

Heavenly Hash

Strain the juice from 1 pint of cherries or red raspberries and place in a sauce dish with alternate layers of sliced bananas, sprinkling over each layer 1 tablespoonful of pulverized sugar. Make a custard with 1 pint of milk, 3 eggs, saving out the whites of 2; $\frac{1}{2}$ cupful of sugar, 2 tablespoonfuls of corn starch, and a pinch of salt. When cold pour custard over fruit, covering with the whites well beaten with $\frac{1}{2}$ cupful of sugar.

Tapioca Custard

Put 2 tablespoonfuls fine tapioca in double boiler with 1 pint milk, cook and stir till tapioca is transparent. Add yolks of 2 eggs, beaten with 3 tablespoonfuls sugar, and pinch salt; stir till thickened. Add whites whipped to stiff froth, stir lightly three minutes; take from fire; add flavoring when cooled. If pearl or lump tapioca is used, it must be soaked in cold water for several hours before cooking.

Snow Pudding

Soak $\frac{1}{2}$ box of gelatine in $\frac{1}{2}$ cupful cold water, then pour on $1\frac{1}{2}$ cupfuls boiling water;

add juice of 1 lemon and 1 cupful sugar, and set in cold water. When nearly cold beat until it thickens, and then add stiffly the beaten whites of 3 eggs. Beat all together, put in moulds and set on ice. Make custard with the yolks of the eggs, 1 pint milk, large spoonful each of sugar and corn starch. Flavor with vanilla, and serve very cold, pouring custard around the snow.

Apple Snow—No. 1

Core, quarter, and steam 3 large sour apples. Rub through sieve, cool; whip whites 3 eggs to very stiff froth with $\frac{1}{2}$ cupful powdered sugar, gradually add apple, and whip long time till white and stiff. Pile in dish; garnish with dots currant jelly.

Snow Eggs

To whites 5 eggs add pinch salt, and whip to very stiff froth; gradually add 1 tablespoonful powdered sugar and few drops flavoring. Scald 1 quart milk in large pan. Shape whites in tablespoon, drop a few at a time in hot milk. Turn until cooked. Lift out with skimmer, lay on glass dish. When all are cooked, make custard with egg yolks, milk, and 3 tablespoonfuls sugar, and serve with eggs.

Charlotte Russe

Mix 1 pint rich cream, $\frac{1}{2}$ cupful powdered sugar, 1 teaspoonful vanilla. Have very cold

and whip to stiff froth, turning under cream when it first rises. Line dish with sponge cake or lady fingers; fill with whipped cream.

Boiled Custard Pudding

Make 1 pint of custard with $\frac{1}{2}$ pint of milk, and 3 eggs. Flavor and sweeten it liberally, or the pudding will be insipid. Put it into a buttered basin which it will quite fill, cover it with a piece of buttered paper, and tie it in a floured cloth, then steam it gently until done. Keep moving it about in the saucepan for the first few minutes, that it may be well mixed. It must not cease boiling after it is once put in. Serve with wine sauce or a little jam. A large pudding may be made with very little more expense by adding another egg, another half-pint of milk, and a tablespoonful of flour. Time, forty minutes to steam. Sufficient for four persons.

Baked Custard Pudding

Take as many eggs as will, when level, cover the bottom of the dish in which you intend to bake the custard. Break each one into a separate cup before it is mixed with the rest, to insure the quality of the eggs. Beat them a minute or two, but not too much, or the custard will be watery. Fill the dish with milk, sweeten liberally, and add a pinch of salt. Flavor with

brandy, lemon, almond, vanilla, rose-water, orange-water, or any other flavoring. Stir all together. Grate a little nutmeg on the top, and bake in a moderate oven. As soon as the custard is set it is done enough. Time to bake, about half an hour.

Floating Island

Into $\frac{3}{4}$ of a pint of cream put sugar to make it very sweet, and the juice and rind of 1 lemon, grated. Beat it for ten minutes. Cut French rolls into thin slices, and lay them on a round dish on the top of the cream. On this put a layer of apricot or currant jam, and some more slices of roll. Pile up on this, very high, a whip made of damson jam, and the whites of 4 eggs. It should be rough to imitate a rock. Garnish with fruit or sweetmeats. Time, one hour and a half to prepare.

Frozen Custard

Scald 2 quarts rich milk; add $\frac{3}{4}$ tablespoonful of corn starch, dissolved; cook for twenty minutes. Add 6 beaten eggs, 1 cupful sugar, 1 teaspoonful lemon and vanilla extract, then freeze.

Apricot Custard

Line a pie-dish with a good short crust. Spread smoothly at the bottom a layer of apricot marmalade about an inch in thickness, and

pour over it a custard made of 1 pint of new milk, 3 eggs, and 1 teaspoonful of ground rice, a little sugar, and 4 drops of the essence of almonds. Bake in a quick oven. Time to bake, fifteen minutes.

Taganrok (Russian)

Add to 2 cupfuls of hot hominy 1 cupful sugar, pinch of salt, 1 tablespoonful butter, 1 cupful currants, and raisins, juice, and grated rind of 1 lemon, 1 tablespoonful Tokay wine, stiffly beaten whites of 3 eggs; stem in mould lined with angelica, thirty minutes; set on ice; cherry garnish.

Frozen Plum Pudding

Beat 6 yolks with cream; pour over 1 cupful scalded milk; add extract of cinnamon and a cupful of sugar. Cook until mixture coats a spoon, then add 4 tablespoonfuls melted chocolate and a pint each of chopped mixed fruit and of cream. Freeze, then pack in a mould and freeze for two hours.

Apple Mange

Reduce to a pulp a dozen fine apples, or other fruit, and sweeten and flavor according to taste. When quite cold, pour it into a glass dish, and cover it with whipped cream, which will be much firmer if made the day before it is wanted. Time to simmer the apples, forty minutes.

Strawberry Pudding

Sprinkle 1 cupful of sugar over 1 quart of strawberries; mash, and let them stand until the sugar is dissolved, stirring occasionally. Squeeze the mixture through a square of cheesecloth; there should be about 1 cupful of juice. Add boiling water to make 1 pint of liquid and put it on to boil. Wet 3 tablespoonfuls of corn starch in a little cold water and stir it into the boiling syrup; cook ten minutes, stirring frequently. Beat the whites of 3 eggs stiff and stir into the thickened syrup just before removing it from the fire. Turn it into a mould which has been wet in cold water, and set on ice. To be eaten with whipped cream or a custard sauce made of the yolks of the eggs.

Apple Snow—No. 2

Reduce half a dozen apples to a pulp; press them through a sieve, sweeten and flavor them. Take the whites of 6 eggs, whisk them for some minutes, and strew into them 2 tablespoonfuls of sifted sugar. Beat the pulp to a froth; then mix the two together, and whisk them until they look like stiff snow. Pile high in rough pieces on a glass dish, stick a sprig of myrtle in the middle, and garnish with small pieces of bright-colored jelly. Time to beat the snow, three-quarters of an hour.

Swiss Cream

Crumble a quarter of a pound of macaroons and 2 or 3 penny sponge cakes, or use a mixture of macaroons and ratafias. Lay the crumbs in a glass dish. Pour over them a glassful of sherry, and spread a spoonful or two of jam upon them. If a plain dish is required, the sherry or the jam, or both, may be omitted. Simmer the thin rind of half a lemon, or a little piece of vanilla, in half a cupful of milk till it is pleasantly flavored. Add a pint of cream and as much sugar as will sweeten it pleasantly. Mix a tablespoonful of corn flour smoothly with a little cold milk, and add this gradually to the rest. Stir the mixture over a gentle fire till it boils; pour it out, and stir it again till it is almost cold. Add the juice of a lemon, and pour the cream over the cakes in the dish. Ornament the top with bright-colored jelly or jam, or with strips of angelica. If liked, 2 tablespoonfuls of arrowroot may be substituted for the corn flour, or a tablespoonful of flour even may be used. The cream should stand in a cool place three or four hours before it is wanted.

Canary Cream

Put a pint of milk into a saucepan with a little sugar and the grated rind of half a lemon. When boiling, pour it upon the beaten yolks of

3 eggs. Return it to the stewpan, and stir it over a slow fire till the eggs thicken, and be very careful that it does not curdle. When cool, stir in a small glass of sherry or brandy to flavor it, and serve in custard glasses. Time, twenty minutes.

Frangipane

Beat 6 eggs until light; add to them gradually a pint of new milk and 2 small spoonfuls of flour. Put the mixture over the fire in a clean saucepan, with a quarter of a pound of fine sugar, and when close at the boiling point and thickish, stir in 2 ounces of crushed ratafias, a glass of rum or brandy, some grated lemon rind, and 2 ounces of butter, browned slightly in a clean pan. This delicious, creamy preparation is an excellent substitute for custard. It can be flavored with vanilla, orange-flower, or coffee to suit the dish it is wanted for. The French use it to fill tartlets or cover fruit tarts.

Velvet Cream

Put a pint and a quarter of milk into a saucepan with a quarter of a pound of loaf sugar, the thin rind of half a lemon, and an inch of stick cinnamon. Let it simmer till pleasantly flavored. Put 2 dessertspoonfuls of Oswego into a basin, and mix with it 4 well-beaten eggs. Strain the milk when it is cool into the eggs,

and stir the custard over the fire till it begins to thicken, but it must not boil. Stir it off the fire till it is almost cold, add a few drops of vanilla essence, and pour it into a glass dish over sponge cakes or ratafias soaked in sherry and covered with jam. Let it stand in a cool situation three or four hours before serving. Time, about twenty minutes to simmer the milk with the flavoring.

Fruit Charlotte

Line a plain round mould with finger biscuits, carefully put them close together, and form a round or star at the bottom of the mould. Take a pint of cream and whisk it well with a little sugar and half an ounce of gelatine dissolved in a little water. Mix with it half a pint of apple, apricot, strawberry, or any other jam or stewed fruit, and set it to freeze. Cover it with a piece of Savoy cake the shape of the mould, and be careful to fit it exactly, so that when it is turned out it will not be likely to break. Let it remain in the ice until it is sufficiently frozen. Turn out and serve. If fruit is not at hand the cream may be flavored with coffee, burnt almond, vanilla, etc. Time to freeze, about an hour.

Honeycomb Cream

Strain and sweeten liberally the juice of 2 large lemons and a Seville orange. Put it

into a glass dish. Boil a pint and a half of thick cream. Pour it into a heated teapot. Put the glass dish containing the juice on the ground, and pour the cream on it very slowly, and from a good height, so as to froth it well. Let it stand until cold. It should be well stirred at table before serving. This is the old-fashioned way of preparing honeycomb cream, but a better plan is to whisk the white of an egg and a little sugar with the cream; then, as the froth rises, to take it off and lay it upon the lemon juice until all the cream is used. Honeycomb cream should be made the day before it is wanted, and put at once into the dish in which it is to remain. Time, an hour or more to prepare.

Chocolate Cream

Grate 1 ounce of the best chocolate and 2 ounces of sugar into a pint of thick cream; boil it, stirring it all the time, until quite smooth; then add, when cool, the whites of 4 eggs beaten to a solid froth. Half fill the glasses, and whip the remainder into a froth to put at the top. Time, twenty minutes.

WHIPPED CREAM

The white of 1 egg should be allowed for every pint of good, thick cream. If this cannot

be procured, more eggs must be used. A good-looking dish may be made by boiling a quart of milk down to a pint, and mixing with it the whites of 3 eggs. Sweeten and flavor the cream before using it. For a plain whipped cream, this is done by rubbing the rind of a lemon upon 3 ounces of loaf sugar, and pounding it in a mortar, then mixing it with a glass of sherry or half a glass of brandy, the white of an egg beaten to a solid froth, and afterwards with the cream. Whip it to a froth with a scrupulously clean osier whisk. As it rises, take it off by tablespoonfuls, and put it on a sieve to drain. It is a good plan to whip the cream the day before it is wanted, as it is so much firmer. It should be made in a cool place, and kept in the same. It may be served in a variety of ways, either in glasses or in a glass dish, when it should be prettily garnished, or surrounded by sponge cake, macaroons, or ratafias. A sponge cake may be made in the shape of a hollow cylinder, and filled with as much whipped cream as it will hold. Its appearance is improved by coloring part of it before whipping it. Different fruit syrups are used for coloring and flavoring. Many persons dissolve a teaspoonful of powdered gum arabic in a little orange-flower water, and add this to the cream. It keeps the froth firmer. Dotted cream may be

simply whipped by whisking it with a wire whisk until it thickens. If boiled too long it will turn.

Lemon Whip

Juice of 4 lemons, 2 cupfuls sugar, $\frac{1}{2}$ box of gelatine dissolved in $\frac{1}{2}$ cupful of water, whites of 4 eggs, $\frac{1}{4}$ pound candied cherries, 1 pint of boiling water. Mix water, juice, sugar, and dissolved gelatine together; set on ice to cool. When beginning to harden add the whites of the eggs beaten to a stiff froth, and whip together thoroughly. Line mould with the cherries, and fill with mixture.

Lemon Puff

10 eggs, yolks mixed thoroughly with juice of 2 lemons and grated rinds, 1 cupful of sugar, 3 tablespoonfuls of water. Place in double boiler, cook until smooth and very thick. Then add the whites, beaten very stiff, and stir the whole together, but lightly. This will serve ten persons.

Junket

An old-fashioned delicacy revived

Put 1 pint of cream and 1 pint of milk in double boiler (all cream may be used or all milk); add $\frac{1}{2}$ cupful of sugar, pinch of salt. When just lukewarm add 1 junket tablet dissolved in 1 tablespoonful of cold water. Stir

thoroughly and pour *at once* into sherbet glasses, or dainty cups from which it may be eaten. Let stand about ten minutes in warm room till it sets, then put where it will become cold. You cannot use sterilized nor scalded milk. This is a very dainty, wholesome dessert, and may be made very ornamental by dropping a spoonful of dry whipped cream on each glass and dotting it with candied cherries, or it may be colored a delicate rose by adding a drop of fruit coloring.

Russian Cream

Cover $\frac{1}{2}$ box of gelatine with cold water and soak one hour. Put 1 quart of milk into double boiler, and when boiling add the gelatine, 1 cupful sugar beaten with the yolks of 4 eggs, and a little salt; cook until it begins to curdle; then cool, and stir into it the beaten whites of 4 eggs and a teaspoonful of vanilla. Put into cups and serve cold with whipped cream. When turned out of the cups, the jelly should be 1 inch thick on top.

Bavarian Cream

$\frac{1}{2}$ box of gelatine (not acid), 1 quart new milk, 4 eggs, $\frac{3}{4}$ cupful sugar, flavoring extract. Soak the gelatine in a little warm water while the milk is coming to the boiling-point in a double boiler. Add the gelatine to the milk

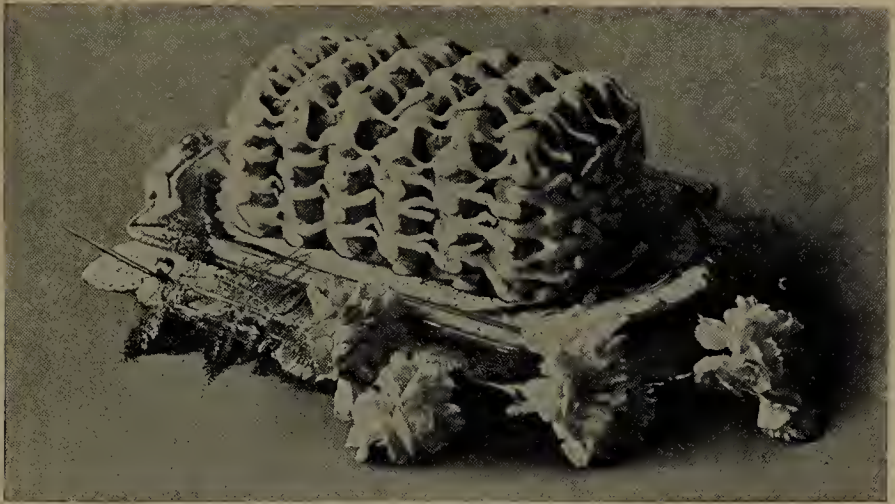
just before it boils, and stir thoroughly. Add the yolks of the eggs, which have been beaten very light, with the sugar. Mix well; take from the fire and set it to cool. When quite cool add the whites of the eggs, beaten very stiff, and the flavoring. Pour it into jelly glasses which have been rinsed in cold water, and set in the ice-box. This will make 8 glasses. It is better to make it several hours before using. When cold turn out and serve with whipped cream. Shredded fruit is frequently added.

Jellyfish Cream

Fill ramekins with a pink Bavarian cream, chopped nuts, and fruit; when firm, unmould lemon jelly from small cups on top of each; garnish with moss parsley. Serve on small saucers with pink paper doily between cup and saucer.

Cherry Cream

Cook 2 heaping teaspoonfuls prepared tapioca in 1 pint of canned cherry juice for fifteen minutes; add sugar if needed; remove and, while hot, fold in stiffly beaten white of 1 egg; pour in buttered moulds; serve ice-cold with whipped cream and fresh cherries.



Ice Cream Mask



Cherry Cream



Mushroom Melon

Courtesy of the Delineator.

PUDDING SAUCES

Currant-Jelly Sauce

Cream 2 tablespoonfuls butter; add gradually $\frac{3}{4}$ cupful stiff currant jelly slightly softened by standing in warm room. Beat well, and serve very cold.

Cream Sauce

Bring $\frac{2}{3}$ pint cream slowly to boil; set in stewpan boiling water; when it reaches boiling-point add sugar, then pour slowly on whipped whites of 2 eggs in bowl; add 1 teaspoonful extract vanilla, and use.

Custard Sauce

1 pint milk, yolks 4 eggs, $\frac{1}{2}$ cupful sugar. Set over fire and stir until thick.

Duchesse Sauce

Boil 2 ounces grated chocolate in $\frac{1}{2}$ pint milk five minutes; strain on 2 yolks of eggs beaten with $\frac{1}{2}$ gill cream and $\frac{1}{2}$ cupful sugar; strain; return to fire, stir until thick as honey; remove, and add 1 teaspoonful extract vanilla.

Foaming Sauce

Whip white 1 egg and $\frac{1}{2}$ cupful powdered sugar to a stiff broth. Whip separately 1 cupful thick cream to a solid froth. Mix lightly together, flavor with 1 tablespoonful sherry.

Hard Sauce

Beat 1 cupful sugar and $\frac{1}{2}$ cupful butter to white cream; add whites 2 eggs; beat few minutes longer; add tablespoonful brandy and teaspoonful extract nutmeg; put on ice until needed.

Golden Sauce

Make hard sauce as above without egg whites or flavoring. Beat in gradually the yolks of 2 raw eggs, and add flavoring to suit. The color may be accentuated by the addition of a little yellow color-paste.

Hygienic Cream Sauce

$\frac{1}{2}$ pint milk, $\frac{1}{2}$ pint cream, yolk 1 egg, 1 tablespoonful buckwheat dissolved in little milk, large pinch salt. Bring milk and cream to boil in thick, well-lined saucepan; add to it buckwheat dissolved in milk, stirring rapidly to prevent lumping; allow it to boil five minutes; remove from fire; beat in the yolk of egg diluted with a tablespoonful milk.

Molasses Sauce

Boil together ten minutes 1 cupful molasses, 1 tablespoonful vinegar, 1 tablespoonful butter, pinch salt. For apple puddings.

Prune Sauce for Puddings

Wash a quarter of a pound of prunes, and simmer them in as much water as will cover

them until they are quite soft. Drain and stone them, and blanch the kernels. Put fruit and kernels into a stewpan with the liquid in which they were boiled, a glassful of wine, the strained juice of half a lemon, a small strip of thin lemon rind, a teaspoonful of moist sugar, and a pinch of powdered cinnamon. Simmer gently for ten minutes, then rub the sauce with the back of a wooden spoon through a coarse sieve. If the pulp is too thick, dilute it with a little water. Time, one hour.

Almond Sauce for Puddings

Boil gently a quarter of a pint of water and half that quantity of new milk. Pour this slowly when boiling—stirring all the time—upon a dessertspoonful of arrowroot, mixed with a little water. Add sugar to taste, the beaten yolk of an egg, and enough essence of almonds to flavor nicely. Serve in a tureen. Do not pour the sauce over the pudding, as every one may not like the flavor. A little brandy may be added. Time, about ten minutes to boil.

Lemon Sauce for Puddings

Put the rind and strained juice of a large lemon into a bowl. Pour over them a wine-glassful of sherry or raisin wine and a wine-glassful of water. Let them infuse some time.

Mix an ounce of fresh butter and an ounce of flour over the fire. When it is slightly browned gradually pour in the wine and water; add 2 tablespoonfuls of sugar, and boil gently until the mixture is quite smooth. Draw the saucepan from the fire, let the contents cool a minute; then add the well-beaten yolks of 2 eggs. Stir the mixture until it thickens, but it must not be allowed to boil after the eggs are added, or it will curdle. Time, four or five minutes to boil the sauce. Substitute orange for orange sauce.

Sweet Pudding Sauces

When any unusual sauce is appropriate to a pudding, the recipe is either given in this work with it, or a reference is made to it. The most usual sauces for puddings are—sweet sauce, wine sauce, arrowroot sauces, and fruit sauces. They are made as follows:

Sweet Sauce.—Sweeten a little good melted butter, and flavor it with grated lemon rind, nutmeg, or powdered cinnamon. Strew a little of the grate over the top, and serve in a tureen. A little wine or brandy may be added at pleasure. This sauce is suitable for almost all ordinary boiled puddings.

Wine Sauce.—Boil the thin rind of half a lemon or half an orange in a wineglassful of water till the flavor is extracted. Take out the

rind, and thicken the sauce by stirring into it a saltspoonful of flour which has been mixed smoothly with a piece of butter the size of a walnut. Boil for a minute, then add half a tumblerful of any good wine. Let the sauce get quite hot without boiling, sweeten, and serve. If port is used, the juice of the lemon may be added.

Superior Wine Sauce.—Take half a tumblerful of light wine (madeira or sherry) and mix thoroughly with it the well-beaten yolks of 2 eggs. Place the bowl in boiling water, add a little sugar, and whisk over the fire till it is nicely frothed. Serve at once.

Arrowroot Sauce.—Mix a tablespoonful of arrowroot smoothly, with a little cold water. Add the third of a pint of water, a glassful of wine, the juice of a lemon, and sugar and flavoring. Stir the sauce over the fire till it boils. This sauce may be varied by omitting the wine, and using milk or milk-and-water with the arrowroot. The juice of almost any fruit, too, may be boiled with the arrowroot.

Fruit Sauces.—Boil fruit (almost any kind may be used) with a little water until it is quite soft. Rub it with the back of a wooden spoon through a fine sieve. Sweeten to taste, make it hot, and pour the sauce over the boiled or steamed pudding.

ICE CREAMS AND ICES

Lemon Ice Cream

Rasp the yellow rind of 2 large fresh lemons upon $\frac{1}{2}$ pound of loaf sugar. Powder it, and strain over it the juice of 1 lemon. Add 1 quart of cream, stir until the sugar is dissolved, freeze, and serve. If milk has to be substituted for the cream, it may be enriched by the addition of the yolks of 4 eggs. It must then be stirred over the fire until it is boiling hot, and the juice must not be added until the liquor has cooled. Time, half an hour to prepare.

Mille Fruit Ice Cream

Rasp 2 lemons, take the juice of them, 1 glass of wine, 1 of grape syrup, 1 pint of thick cream, and 8 ounces of powdered sugar. Mix and freeze, and when sufficiently congealed add 4 ounces of preserved fruits, which cut small, and mix well with the ice. Let the cream remain in the ice until wanted.

Apricot Ice Cream

Rub through a fine sieve $\frac{1}{2}$ pound of apricot jam with 1 pint of cream, the strained juice of 1 lemon, half a dozen bitter almonds pounded, and 1 glass of noyau. Freeze twenty-five minutes. Or, take a dozen fine ripe apricots. Skin, stone,

and pulp them through a sieve with 1 pint of hot cream, and 5 or 6 ounces of the finest sifted sugar. Mould and freeze. The apricots may be scalded before they are pulped.

Vanilla Ice Cream

Pound $\frac{1}{2}$ a stick of vanilla, and mix with it $\frac{1}{2}$ pound of sugar. Rub it through a hair sieve, and add $\frac{1}{2}$ pint of milk and the yolks of 2 eggs. Simmer the mixture over a slow fire for ten minutes, stirring briskly all the time. When cool, add 1 pint of cream and a small pinch of salt. Freeze and mould in the usual way. Time, ten minutes to simmer the custard.

Chocolate Ice Cream

Dissolve $\frac{1}{2}$ pound of the best French chocolate in a breakfast-cupful of boiling water, add $1\frac{1}{2}$ pints of cream and $\frac{1}{2}$ pound of sugar, boiled to a syrup; strain through silk and put into the ice pail. Freeze in the usual way. When frozen, add 3 gills of double cream, work till smooth, and close the pot till the ice is wanted.

Coffee Ice Cream

Mix 1 breakfast-cupful of strong clear coffee with another of boiling milk, 6 tablespoonfuls of finely sifted sugar, and the yolks of 6 eggs. Stir the custard over a moderate fire until it

thickens, then add 1 pint of thick cream. Stir it again over the fire till the cream coats the spoon, but do not let it boil. Pour it out, when cold put it in a mould, and freeze in the usual way.

Bohemian Ice Cream

The smaller varieties of ripe red fruit are used to make this cream; they are pulped through a fine sieve, and to 1 pint of the juice thus procured, add 1½ ounces of the best isinglass, dissolved in ½ pint of water. Sweeten to taste, and squeeze in lemon juice if liked. Mix to this quantity 1 pint of sweetened whipped cream, and mould for freezing. These creams, where raspberries only are used, may be put into glasses, and made without isinglass—in the proportions of 1 pound of fruit juice to 1 pint of whipped cream. Time to freeze, about thirty minutes.

Milanese Ice Cream

Beat up the yolks of 2 eggs with 1 pint of cream and ½ pound of finely sifted sugar; add the mixture to 2 ounces of Naples biscuits reduced to powder in ½ pint of milk. Put all into a bright stewpan, and stir until it is as thick as an ordinary custard, when it may be strained through a sieve. Add 1 glass of sherry wine when frozen, and then put it into a mould.

Time, a few minutes to boil the custard. Sufficient for seven or eight persons.

French Ice Cream

Beat well the yolks of 4 eggs; add slowly 1 pint hot milk, and flavor with vanilla. Beat the whites of 4 eggs stiff, adding 1 cupful powdered sugar; add 1 cupful slightly beaten rich cream, fold the custard into the mixture and freeze. Keep stirring while freezing.

Glacé Napolitain

Take 4 ounces of Carolina rice, wash it thoroughly, and put it in a stewpan with 1 pint of milk, 1 pint of good cream, a pinch of salt, and 2 ounces of sugar. Let the rice swell considerably in this. When it is tender enough to give way between the fingers, add 1 stick of good vanilla, and boil it one minute, then let it get cold. When cold, take all the cream that remains liquid, and put it in a stewpan with the yolks of 6 eggs; if there is not cream enough, add to it a little milk. Turn this on the fire with a wooden spoon, and when the eggs are well done, and the mixture very thick, let it cool. Add to this 1 pint of double whipped cream, and after mixing the cream with the custard, taste if the latter is sweet enough. Do not make it too sweet. Then take some out in a basin, and

put it into the rice only, not into the freezing-pot; next mix together the rice and cream, take out the vanilla, and put all the rest into the freezing-pot; work it well in the ice. When quite frozen, put it in ice-moulds that shut on both sides; put them in the pail with salt all round the ice. At dinner time dip the moulds in cold water, push the ice off the moulds, and cover the gâteau with the cream that you have put by in the basin.

Pistachio Ice Cream

Blanch and peel $\frac{1}{4}$ of a pound of pistachios, and pound them to a smooth paste with a few drops of rose-water. Beat the yolks of 6 eggs, and pour over them $1\frac{1}{2}$ pints of boiling milk; add 4 ounces of powdered sugar, and stir the custard over the fire until it begins to thicken; then pour it out, and when cool stir into it the pounded pistachios and a teaspoonful of spinach coloring. Pass the whole through a sieve; mould and freeze. If preferred, the pistachio paste can be mixed with cream instead of custard. Time, about a quarter of an hour to boil the custard. Sufficient for 1 quart of ice cream.

Nesselrode Pudding

Peel two dozen Spanish chestnuts. Put them into boiling water for five minutes, then take

off the second skin, and boil them until tender with $\frac{1}{2}$ stick of vanilla, and half the thin rind of a fresh lemon in the water with them. Drain them well, and pound them in a mortar. Press them through a hair sieve, and mix with them $\frac{1}{4}$ of a pound of powdered sugar, 1 glass of maraschino, and $\frac{1}{2}$ pint of thick cream. Dissolve $\frac{3}{4}$ of an ounce of best isinglass in a little water, stir it into $\frac{1}{2}$ pint of hot cream, add the chestnuts, etc., and keep stirring the mixture gently until it is sufficiently stiff to hold the fruit without letting it fall to the bottom. Work in 2 ounces of pickled and dried currants, and 2 ounces of candied citron cut into thin strips. Put the mixture into an oiled mould, and set in a cool place to stiffen. Time, about three-quarters of an hour to boil the chestnuts.

Brown Bread Ice Cream

Stale bread must be used for this cream, mixed with an equal quantity of stale sponge cake. Take 2 sponge cakes and 2 thick slices of bread, grate them into a jug, and pour over $\frac{1}{2}$ pint of milk, and 1 pint of cream, made sweet with $\frac{1}{2}$ pound of sugar. Place the jug in a saucepan, and stir the contents over the fire until it gets thick. A few of the bread crumbs sifted very finely may be added with a glass of any liquor liked to the mixture when quite cold,

and just before being put to freeze. Freeze for about twenty-five minutes.

Baked Alaska

Take block of ice cream, unmould onto a square of sponge cake an inch thick. Cover with a thick meringue put on artistically, made of white of eggs and powdered sugar. Have all ready for use before unmoulding ice cream. Place on pine board covered with white paper. Brown in hot oven, or with a salamander or heated fire shovel.

Ice-Cream Mask

Lady fingers laid over mould; join with royal icing put through tube; when firm slip over brick of ice cream, placed on dish ready to serve. Fruit parfait might be attractively served under this mask.

Caramel Ice Cream

1 pint milk, 1 cupful granulated sugar, $\frac{1}{2}$ cupful flour (small), 2 eggs, 1 quart cream, or 1 pint cream and 1 pint milk, 1 cupful brown sugar burned in spider to a golden brown. Boil milk in double boiler, mix sugar, flour, and eggs together, add to the boiling milk. Return to stove and cook mixture twenty minutes, stirring frequently. Add browned sugar to above mixture, set away to cool, and just before freezing add the cream.

Fruit Cream

$\frac{1}{2}$ pound stewed apricots, sweetened to taste, 3 bananas, 3 oranges, 3 lemons, 3 cupfuls sugar, 3 cupfuls water. Place a sieve over a large bowl, turn in the apricots, and rub all but the skin through. Remove the seeds from the bananas, and sift the pulp. Pour the water in gradually to help the pulp go through the strainer. Squeeze the oranges and lemons, and strain into the fruit pulp. Add the sugar, and, when dissolved, freeze. $\frac{1}{2}$ pint cream may be added before freezing, if desired. The above will make 1 gallon.

Vanilla Parfait

Boil 1 cupful of sugar with $\frac{1}{4}$ cupful of water until it is a smooth syrup (about ten minutes). Beat the yolks of 8 eggs until light, add the syrup, and cook over a slow fire, stirring constantly, until the mixture forms a thick, creamy coating on the spoon. When taken from the fire, add 1 teaspoonful of vanilla. Turn it into a bowl and beat with a Dover egg-beater until cold. It will then be very light. When entirely cold add 1 pint of cream whipped very stiff. Stir lightly together, and turn the mixture into a mould. Cover with a thin paper before putting on the cover, pack in ice and salt for four hours. This makes 1 quart. Chocolate

or coffee parfait is made in a like manner, substituting the desired flavoring as for ice cream.

Biscuit

1 pint of sweet cream, 24 macaroons, $\frac{2}{3}$ cup pulverized sugar; whip the cream to its utmost consistency, then add the macaroons (pulverized), then the sugar; put in a pail, cover tight, and freeze without any stirring. Prepare this at noon and it will be ready for tea. Delicious. "Tried and tested."

Frozen Fig Pudding

1 quart milk, $1\frac{1}{2}$ tablespoonfuls gelatine, 4 eggs, 1 cupful sugar, $\frac{1}{4}$ pound English walnuts, $\frac{1}{4}$ pound figs, vanilla to taste. Soak gelatine in cold milk. Put milk, eggs, and sugar in double boiler and cook to custard. Chop nuts and figs very fine and add with gelatine to custard. Cool, add flavoring, turn into ice-cream freezer and freeze. Can be improved by substituting cream for milk.

Italian Cream

Stir into 1 pint of thick cream the rinds of 2 lemons rubbed off on lumps of sugar, and as much more pounded loaf sugar as will sweeten. Whisk up the cream with the juice of 1 lemon, strain 1 ounce or more of dissolved gelatine to it, and beat well together. Flavor with noyau

or curaçoa, and fill a mould. Freeze, turn out, and garnish with any kind of sweetmeats or preserved fruits. Time, half an hour.

Fish Ice Cream

This may be either cream or sherbet, colored a delicate green and moulded in fish form. The fish may be of ice on a foundation of cream. Garnish with pale green and pink paper, frilled to represent seaweed. The flavoring for it should be either mint or pistachio. Unmould on individual cream plates covered with paper doilies.

Melon Cream

Cut sections from a small musk melon so as to leave every other rib fastened at the top and bottom. Remove seed and membrane, and fill the centre with delicately flavored cream, or lemon ice. Serve one melon to each person, and garnish with grape foliage.

Chocolate Mousse

Pack a 3-quart mould in salt ice, using 2 quarts salt and enough fine ice to pack solidly between the can and the tub. Cover and set in a cool place. Whip 1 quart cream and drain it well. Scrape 1 ounce of chocolate and put in a small frying-pan with 3 tablespoonfuls of boil-

ing water, place the pan on a hot part of the fire and stir until the mixture is smooth and glossy. Add $\frac{1}{2}$ cupful of whipped cream to this, stirring well from the bottom of the pan. Then add remainder of whipped cream slowly. Wet mould in cold water, put in the mixture, pack and cover, sealing cover of mould. Put away for three or four hours, when it will be delicious. Coffee flavoring can be substituted for the chocolate.

Surprise Melon

Mark small melon into vandykes—so as to form a cover—remove seeds and fibre; fill cavity with either ice cream or whipped cream; mix with chopped fruit. Replace lid, and pin bow on top.

Biscuit Glacé

Stir together 3 ounces sugar and 2 yolks of eggs, add a little vanilla. Dissolve $\frac{1}{3}$ box of gelatine, and strain it into the sugar and eggs, add 1 pint whipped cream, put into glasses and set on ice. (This should be made the day before it is served.)

Fruit Mousse

Whip 1 pint of cream very stiff, turn it into a sieve to drain, so that it will be perfectly dry. Mix with it 1 cupful of any fruit pulp, the juice

drained off, and the pulp mixed with enough powdered sugar to make it of the same consistency as the whipped cream; add a little vanilla, pour into an ice-cream mould, lay a thin paper over the cream before putting on the cover, and pack in ice for three hours.

Milk Sherbet

3 lemons, 2 oranges, rind of 1 orange, 1 pint of sugar, 1 quart of milk, or better, milk or cream. Put half the sugar with the milk and place into the freezer. Turn until it begins to get thick, then add the juice and the rest of the sugar.

Orange Sherbet

1 quart water, 1 pound sugar, 4 oranges, juice of 1 lemon, whites of 3 eggs. Grate the rind of oranges and lemon in a bowl, and add their juice. Now make a syrup of the sugar and water, to which add 1 tablespoonful of gelatine, having been soaked in cold water. When syrup is cold pour it on the grated rind and juice and strain into freezer and freeze. When half frozen beat up the whites of 3 eggs and add to the sherbet. Continue freezing until hard.

Lemon Sherbet

2 quarts of milk, $1\frac{1}{2}$ pounds of sugar, juice of 6 lemons. Mix sugar and milk together; put

in freezer, and when partly frozen add juice of lemons and freeze like ice cream. The grated rind and juice of 2 oranges may be added to the above if desired.

Biscuit Tortoni

Put the yolks of 6 eggs into a copper basin, add the following: 2 ounces of powdered sugar, a wineglassful of maraschino, and 1 tablespoonful of kirsch. Beat all well together. Place on stove, stir briskly for five minutes. Remove basin into a pan of cracked ice or ice water, and stir briskly for a few minutes more. Add 1 part of whipped cream flavored with vanilla. Let mixture stand for ten minutes; pour into paper cases, cover with powdered macaroni crumbs, and freeze, but putting a grating or pan in tub filled with ice and salt—if the regular glacé freezing-box is not obtainable. Time, one and a half hours.

Water Ices

Water ices are made of the juices of ripe fruits mixed with syrup and frozen; and it must be remembered that if the juices are sweetened excessively they will not freeze. It is therefore necessary to test them with an instrument called a saccharometer. To do this, put the mixture prepared for freezing in a tumbler, place the saccharometer gently in it: if it is

mixed correctly for freezing with powder it will stick to the highest red mark; for freezing with ice and salt to the lowest red mark. To make it sink, add water to the mixture; to make it rise, add syrup. These remarks apply also to ice creams, ice puddings, and all drinks which are to be frozen. For water ices clarified sugar should be used; and this may be made by boiling for ten minutes, and skimming thoroughly, a quart of water with 3 pounds of sugar and $\frac{1}{2}$ the white of an egg well whisked. Having prepared the mixture and also ascertained its strength, put it into an ice-pot. Place it in the ice-pail, and surround it with ice which has been broken almost to powder and mixed with salt and a little saltpetre. Work the freezer rapidly for ten minutes; then remove the ice from the sides of the freezer with the ice-spattle, and work it again till it is stiff and smooth. Put it into the mould, and leave it in ice mixed with salt and saltpetre till it is to be served. To turn it out, wipe it with a cloth, dip it in cold water for a minute, and wipe it dry; lift off the ends of the mould, and with the fingers push the ice upon its dish.

Almond and Orange Ice

Blanch and pound 1 ounce of sweet almonds with a little orange-flower water to prevent

them oiling. Put them into a saucepan with 1 pint of cream and the yolks of 3 eggs, well beaten. Stir constantly till the egg thickens; then pour it out, let it cool, put it into the freezing-pot, and work the handle until it is sufficiently frozen. Put half a pound of loaf sugar and a cupful of water into an enamelled saucepan, with the white of an egg beaten to a stiff froth, and the thin rind of an orange. Put it on the fire and bring it to a syrup, then add to it three-quarters of a pint of orange-juice. Strain this and freeze it like the almond cream. Put a piece of cardboard into the mould, dividing it in two. Place the almond ice on one side and the orange ice on the other. Remove the cardboard, close the mould, and let it remain in the ice until wanted. Time, half an hour to freeze. Sufficient for a quart of ice.

Strawberry Sherbet

1 pint of crushed strawberries; 1 pint water; 1 pint sugar; juice of 2 lemons. Freeze. Any fruit may be substituted for strawberries.

Lemon Ice

Take the juice of 4 lemons, add 3 pints of thin syrup made with about 1 pint of sugar. Into every quart, when it begins to freeze, stir the whites of 2 eggs, beaten very light with a little powdered sugar. This will make it smooth.

Any kind of water ice may be made by mixing the strained juice of the fruit—currant, raspberry, strawberry, etc.—with syrup flavored to taste, and add the white of an egg when it begins to freeze.

Sorbet of Kirschenwasser

Make some ice as follows: Mix thoroughly a pint of syrup at 35°, and a pint of chablis. Strain the mixture through silk into a freezing-pan, and freeze in the usual way. When frozen, flavor it with 3 tablespoonfuls of kirschenwasser. Put the sorbet into glasses, and serve it at dinner with the roasts.

Iced Roman Punch

Put 2 pounds of finely powdered sugar into a bowl, and strain over it the juice of 10 lemons and 2 sweet oranges. Add the thin rind of a lemon and an orange, and let the infusion remain for one hour. Strain the syrup through muslin, add gradually the whites of 10 eggs beaten to a firm froth, and freeze the punch in the usual way, being careful to work it vigorously with the spattle while it is being frozen. A few minutes before serving mix together a pint of old white Jamaica rum, half a pint of green tea, half a pint of brandy, and a bottle of champagne. Add the ice, and stir briskly till it dissolves. A pint of pineapple syrup may

be added or not. This punch should be thick and creamy in appearance. If it is too thick to be poured into glasses, it should be thinned with a little more champagne. Iced Roman punch should be handed round in high glasses between the first and second courses.

Sorbet of Rum

Make the ice as before, but before squeezing mix with the sorbet a quarter of a pint of strained lemon juice. When frozen, flavor with 3 tablespoonfuls of fine old Jamaica rum, and serve it in glasses with the roasts.

Punch Lalla Rookh

Freeze the French ice cream to the consistency of a thick frozen cream, but not quite solid. Beat with it a wineglassful of Jamaica rum. Serve in glasses.

CANDIES

General Directions

Granulated sugar is preferred in ordinary candy-making.

Cream of tartar should not be added until the syrup begins to boil.

Butter should be put in when the candy is almost done.

The flavoring will be more delicate if added just before taking the candy from the fire.

How to Pull Candy

Boil the candy until it becomes brittle when tried in water; then turn on a buttered platter. When cool enough to handle, butter your hands well, take up what candy you can easily handle, throw it over a buttered hook, and pull both ends toward you; then clap together and pull over the hook again, repeating the process until the candy is white and creamy. Flavor and color when ready for pulling. Cut into sticks.

Butter Scotch

1 cupful of molasses, 1 cupful of butter. Boil until the mixture forms a soft ball when tried in cold water.

Bonbons

Take fresh candied orange rind, or citron. Scrape off the sugar that adheres to it; then cut into small squares. Boil some sugar to the consistency of candy, and with a fork take up the squares and dip them singly into the sugar. Then place them on a dish rubbed with a very small quantity of salad-oil. When quite cold, put them into dry tin boxes, with paper between each layer.

Chocolate Caramels

1 cupful of sweet milk, 1 cupful of molasses, $\frac{1}{2}$ cupful of sugar, $\frac{1}{2}$ a cupful of grated chocolate, a piece of butter the size of an egg.

Let it boil until thick, and stir constantly. Turn it out on buttered plates, and mark it in squares when it begins to stiffen, so that it will break readily when cold.

Cream Caramels

2 cupfuls sugar, 1 cupful of milk or cream; flavor with vanilla to taste.

Cook sugar and milk until the mixture forms a soft ball in cold water. Take from the fire, add the vanilla, and beat until creamy. Set to cool and cut in squares.

Lemon and Peppermint Drops

Take the desired quantity of granulated sugar; add a very little water, just enough to make with the sugar a stiff paste. 2 ounces of water to a pound of sugar is about the right proportion. Set it over the fire and allow it to nearly boil, stirring it constantly. It must be removed from the fire just as soon as the bubbles, denoting that the boiling-point is reached, begin to rise.

Let the syrup cool a little, stirring all the time; add strong essence of peppermint or lemon to suit the taste, and drop on sheets of

smooth white paper. They should be kept in a warm place for a few hours to dry.

Delicious drops may be made by substituting the juice of fresh fruits.

Plain Taffy

2 cupfuls of white sugar, $\frac{1}{2}$ cupful of water, 1 tablespoonful of vinegar, a piece of butter the size of an egg.

Flavor with vanilla just before pouring out. Boil without stirring until crisp when tried in water. When cool enough to handle pull with your finger-tips until white. The longer the taffy is pulled the better it will be.

Cream Cocoanut Candy

Take $1\frac{1}{2}$ pounds of sugar, $\frac{1}{2}$ cupful of milk. Boil ten minutes, then add 1 grated cocoanut. Boil until thick. Put on greased pans quite thick, and when quite cold cut into strips.

Cooked Cream Walnuts

2 cupfuls sugar, $\frac{2}{3}$ cupful water. Boil without stirring until it will spin a thread; flavor with extract vanilla. Set off into dish with cold water in; when at blood heat stir briskly until white and creamy, then knead and work with the hands for several minutes. Have walnuts shelled; make cream into small round cakes with your fingers; press half a walnut on

either side, and drop into sifted granulated sugar. For cream dates, take fresh dates, remove stones, and fill centre of dates with this same cream. Drop into sugar.

Uncooked Creamed Nuts

Mix 1 pound confectioner's sugar, white 1 unbeaten egg, 1 teaspoonful vanilla, and 2 teaspoonfuls cold water to a stiff paste. Shape in little balls; press between halved walnut or other nut meats. Stoned dates and large raisins may be filled with this cream, or it may be mixed with chopped nuts, shaped in bars, and cut in squares.

Hickory-Nut Candy

1 cupful hickory nuts (meats), 2 cupfuls sugar, $\frac{1}{2}$ cupful water. Boil sugar and water, without stirring, until thick enough to spin a thread; flavor with extract lemon or vanilla. Set off into cold water; stir quickly until white; then stir in nuts; turn into flat tin; when cold cut into small squares.

Velvet Molasses Candy

Put $1\frac{1}{2}$ pounds sugar, $\frac{1}{2}$ pint molasses, $\frac{1}{2}$ pint water, $\frac{1}{4}$ cupful vinegar, in agate kettle. Heat; when boiling add $\frac{1}{2}$ teaspoonful cream tartar; boil till it crisps in cold water. Stir; when almost done add $\frac{1}{4}$ pound butter, $\frac{1}{4}$ teaspoonful soda. Cool in buttered pan and pull.

Peanut Brittle

Shell and chop roasted nuts to measure 1 pint. Put 2 pounds granulated sugar in clean frying-pan. Stir over slow fire. It will lump, then gradually melt. When pale coffee color and clear, add nuts and pour quickly on buttered tin sheet. Roll thin as possible. When cold break up.

Maple Sugar Caramel

1 pint of cream, 1 pound maple sugar. Break the sugar into small pieces, mix with the cream, and cook until it sugars around the edge of kettle and hardens on ice. Stir constantly. Pour into flat tins, cut in squares. Chopped butternuts may be added.

Fudges

2 cupfuls brown sugar, 2 cupfuls white sugar (or use all white sugar), 1 cupful milk, a piece of butter size of a walnut, 2 squares chocolate. Still *all* the time it is boiling. Flavor with vanilla. After you take it off the stove, stir until it is almost hard, then pour into buttered pans.

Ponouchi

2 cupfuls brown sugar, 2 cupfuls white sugar, 1 cupful milk, a piece of butter size of a walnut. Use either walnuts or hickory nuts, chopped very fine.

Comanche

Make both the above recipes. Pour the brown fudge into a buttered pan, and pour the white fudge over it.

Nougat

Nougat is a sort of paste made of sugar, almonds, pistachio nuts, or filberts, and used by confectioners for making pretty sweet dishes. A little practice is necessary before it can be well made. The process is as follows: Blanch 1 pound of Jordan almonds; dry them well in a soft cloth, cut them into quarters, put them on a baking-sheet in a cool oven, and let them remain until quite hot through and lightly browned. When they are nearly ready, put half a pound of sifted sugar into a copper pan without any water; move it about with a wooden spoon. When it is melted and begins to bubble, stir in the hot almonds gently, so as not to break them. Have ready the mould which is to be used slightly but thoroughly oiled, and spread the paste all over it about a quarter of an inch thick. This is the difficult part of the operation, as the nougat hardens very quickly. The pan in which it is should be kept in a warm place to prevent its stiffening before the mould is finished. It is a good plan to spread out a piece for the bottom of the

mould first, and put that in its place; then pieces for the sides. Care must be taken, however, to make these pieces stick closely together. A cut lemon dipped in oil is a great assistance in spreading the paste. When the nougat is firmly set, turn it out carefully and serve it on a stand filled with whipped cream, or as required. Time to boil the sugar, till it is well melted.

Almond Creams

Blanch and pound 5 ounces of sweet and 1 ounce of bitter almonds to a paste; put to this loaf sugar to taste, rubbed with lemon rind and pounded. Rub smoothly a dessertspoonful of corn flour into a quart of milk, or, if it is to be had, use a pint and a half of cream; add the yolks of 3 eggs well beaten. Put the whole, when well mixed, into a saucepan; set it on the fire and stir constantly until it thickens; but on no account allow it to boil. The whites of the eggs may be whisked, and a little placed on the top of each glass. Time, about ten minutes to boil the cream.

Almond Chocolate Drops

Put a metal mortar in a hot oven till it is well heated; throw into it a quarter of a pound of cake chocolate broken into small pieces; pound

it to a paste, then mix with it a quarter of a pound of finely sifted sugar. Blanch, slice, and dry in a cool oven 2 ounces of sweet almonds; roll each slice smoothly in a little of the chocolate paste, and put them upon sheets of writing paper till they are cold. Time to prepare, about one hour.

Popcorn Balls

Boil 1 pint New Orleans molasses and $\frac{3}{4}$ cupful of sugar until brittle when dipped into cold water. Pour over popcorn; mix together thoroughly and shape into balls, and place on greased marble slab or buttered plates.

CHEESE DISHES

Welsh Rarebit

Brillat Savarin, the famous French gourmet, gives the following recipe taken from the papers of M. Trollet, bailiff in Meudon, in the Canton of Berne: "Take as many eggs as you wish, according to the number of guests, and weigh them; then take a piece of cheese weighing a third of the weight of the eggs, and a slice of butter weighing a sixth; beat the eggs well up in a saucepan, after which put in the butter and cheese, the latter either grated or

chopped up very small; place the saucepan on a good fire, and stir it with a flat spoon until the mixture becomes sufficiently thick and soft; add a little salt and a large portion of pepper, and serve it up in a hot dish. Bring out the best wine, and let it go round freely, and wonders will be done."

Welsh Rarebit—No. 2

Butter toast, keep it hot. Into a saucepan or chafing-dish put 1 pound young cream cheese that has been grated; season with a dash of red pepper and paprika, $\frac{1}{2}$ teaspoonful powdered mustard, 1 tablespoonful butter; keep stirring. When cheese is nearly dissolved add 1 wineglassful of good musty or other ale or beer. Put toast in hot soup-plate, pour over cheese, and serve with beer or ale.

Welsh Rarebit without Ale

$\frac{1}{4}$ pound grated cheese, 1 ounce butter, $\frac{1}{2}$ cupful of milk, and yolks of 2 raw eggs beaten together, 1 saltspoonful of salt, 1 saltspoonful of dry mustard, 1 saltspoonful of pepper, and a little cayenne. Mix these ingredients together in a saucepan and stir over the fire until melted perfectly smooth. Have prepared 3 slices of toast on a hot dish and pour the dressing over and serve.

Golden Buck.—A golden buck is a Welsh rarebit with a poached egg laid on it.

Yorkshire Rarebit.—A Yorkshire rarebit is a golden buck with a slice of broiled bacon laid on it. All rarebits may be prepared at the table in a chafing-dish, if the grated cheese and toast are prepared in the kitchen.

Cheese Fondue

Put into a saucepan 1 tablespoonful butter, 1 of flour, and stir until they bubble, then add a gill of milk or cream. This now makes a very thick white sauce, which must be stirred well to prevent burning. When smooth stir in 3 ounces grated cheese, salt, pinch of paprika, and take it from the fire and stir 2 eggs, yolks and whites beaten separately. Butter a granite dish and bake from ten to fifteen minutes, and serve at once.

Cheese Soufflé

Into a cup of hot cream stir the beaten yolks of 3 eggs, a half cupful of soft bread crumbs, and a cupful of grated American cheese; season with a little salt, a dash each of cayenne and mace. Cook three minutes, or until the egg thickens. Fold in the stiffly beaten egg whites, pour into the buttered soufflé-dish, and bake about fifteen minutes in a moderately hot oven.

Serve the moment it has reached the right stage of puffiness, when it should be slightly browned on the top. If one has no cream, milk and a tablespoonful of butter can be used.

Cheese Omelet

Whisk 2 eggs thoroughly. Allow a pinch of salt, the same of pepper, half a teaspoonful of finely chopped parsley, and a teaspoonful of grated Parmesan or other cheese. Mix completely. Put a piece of butter the size of an egg into the frying-pan. When it is hot, pour in the mixture, and stir it with a wooden spoon until it begins to set. Discontinue stirring, but shake the pan for a minute or so; when cooked fold the omelet in two. When it is lightly browned, turn it on a hot dish. It must not be overdone. The inside ought to be quite juicy. If it is preferred, the cheese may be finely grated and strewed over the omelet after it is cooked, instead of mixed with it before. Time to fry, ten minutes.

Cheese Fritters

Cheese which has become a little dry will answer for this purpose, though, of course, fresh cheese will be better. Put 3 ounces of cheese in a mortar, with a dessertspoonful of finely minced ham, 3 dessertspoonfuls of finely

grated bread crumbs, a teaspoonful of dry mustard, a piece of butter about the size of a small egg, 2 or 3 grains of cayenne, and the yolk of an egg well beaten. Pound these ingredients together until they are perfectly smooth, then form the paste into balls about the size of a walnut, flatten to a thickness of half an inch, dip them in batter, and fry them until lightly browned, and drain. Place them on a napkin, and serve as hot as possible. Time to fry, two or three minutes.

Parmesan Cheese and Oysters

Lay the drained oysters in a well-buttered baking-dish, sprinkle over with minced parsley, and season with pepper and salt. Pour half a glassful of champagne over all, and put a thick cover of grated Parmesan cheese. Set in the oven until it is well browned. When it is done, drain off the fat and serve at once in the dish it was baked in.

Cheese Pudding

Put a breakfast-cupful of milk into a saucepan, with a piece of butter the size of a large egg. Let it remain until the butter is melted, then pour it over three-quarters of a pound of bread crumbs and half a pound of grated cheese; let these soak for twenty minutes, then

add a pinch of salt and 4 eggs, well beaten. Pour the mixture into a well-buttered dish, and bake in a quick oven. This is a good way to finish up a rather dry crust of cheese. Time to bake, three-quarters of an hour.

Cheese Straws

Mix 2 ounces of grated Parmesan cheese, 2 ounces of fresh butter, 2 ounces of flour, an ounce of Cheddar cheese, and the yolk of an egg into a stiff paste. Flavor the mixture with cayenne, salt, and a very little pounded mace. Roll this out rather thinly, cut it into fingers about 4 inches long and $\frac{1}{2}$ inch wide, bake them for a few minutes in a quick oven, and serve cold. They should be piled on a dish in transverse rows.

Cherry Cheese

Take some sound, ripe, small cherries, stoned or not, as preferred; put them into a stone jar, cover it closely, and place this in a saucepan of boiling water, and let it simmer gently until the fruit is quite soft. When the cherries are sufficiently tender, take them from the fire, skin and stone them, and add half a pound of finely sifted sugar to every pound of fruit. Add a few of the kernels, blanched. Put the mixture into a preserving-pan and boil it,

gently stirring it all the time, until the fruit is so dry that it will not adhere to the finger when touched, and is quite clear. Press it quickly into shallow jars which have been damped with brandy. Cover closely, and keep in a dry place. Time, two hours.

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